

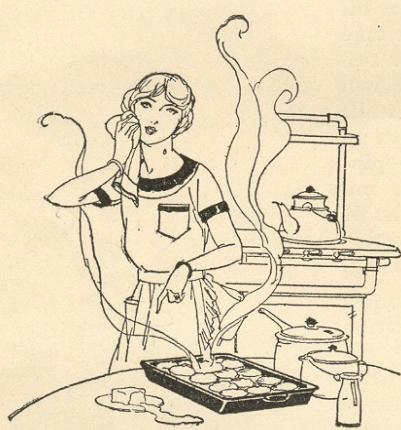
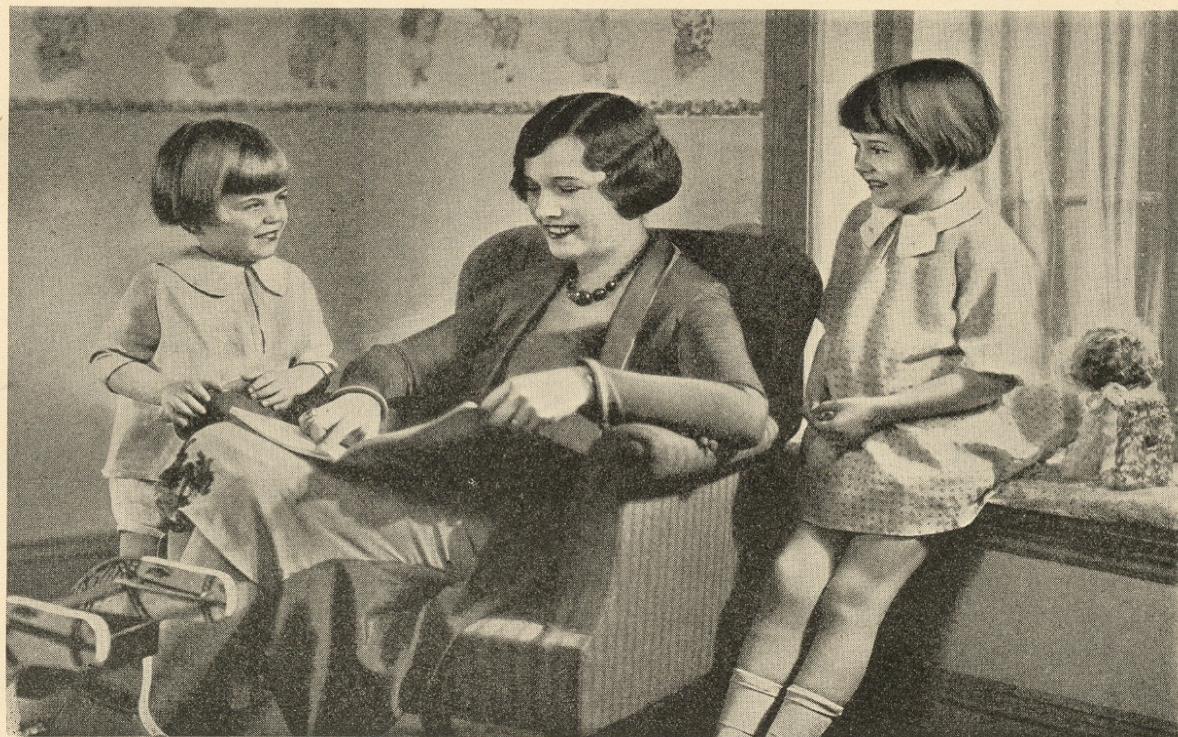
M O D E R N C O O K E R Y

The
IDLE HOUR
Cook Book



... Recipes and suggestions for cooking better
meals yet adding to your leisure time

IDLE HOUR Cook Book



Enjoy
yourself~~~



COOK WITH THE GAS TURNED OFF

Recipes and Suggestions for cooking better
meals yet adding hours to your leisure time

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Chambers Manufacturing Co.
Shelbyville, Ind.



Photograph of a woman cooking dinner for six



COOK WITH THE GAS TURNED OFF

Suppose we could prove to you that in addition to costing you nothing a new range would give you several added hours of leisure every day—hours that you now spend watching kettles, blasting roasts, stirring pots, etc.?

Would you go on wasting time and money by continuing to use that old range? Would you buy any range other than the one which offered such big savings?

Not if we actually *proved* our assertions.

And we *can* prove them. We have proved them to the thousands of women who own the Chambers Fireless Gas Range.

These women are serving better meals than ever before. They give their families more tasteful—more delicious meals. That is because food which shrinks and shrivels under old methods of cookery loses none of its savory juices when cooked by the Chambers principle of *retained* heat.

With a Chambers Fireless Gas Range you can turn the gas off in a very little while. Then take the entire afternoon off for rest or recreation. Your meal will go right on cooking itself while you are gone. It will be ready to serve when you get home—piping hot, wonderfully tender and tempting, and with a fullness of flavor that is impossible by old-fashioned methods of cooking.

Our dealer in your community is ready to prove every assertion we have made. He will refer you to other women who say that the Chambers Fireless Gas Range makes it possible to save at least half their usual gas bills. That's why the Chambers can pay for itself in a few years' time.

Ask your dealer for a demonstration and for information as to how you can enjoy a Chambers Range, even though your locality is not piped for gas.

If you don't know the local Chambers' dealer, write us for his name.



CHAMBERS

Fireless— Gas Ranges

CHAMBERS MANUFACTURING COMPANY · SHELBYVILLE, INDIANA

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THE RECIPES in this book may be used either on an old-fashioned range or on the Chambers Fireless Gas Range, which cooks with the gas turned off.

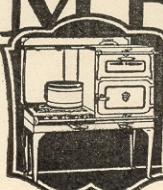
We call particular attention to the great savings to be gained during the *time during which the gas is turned off* when the Chambers range is used.

This means not only a reduction in the gas bill, but more time for rest and recreation; for with a Chambers range you free yourself from hours now spent in watching pots, and in turning and basting roasts, etc.

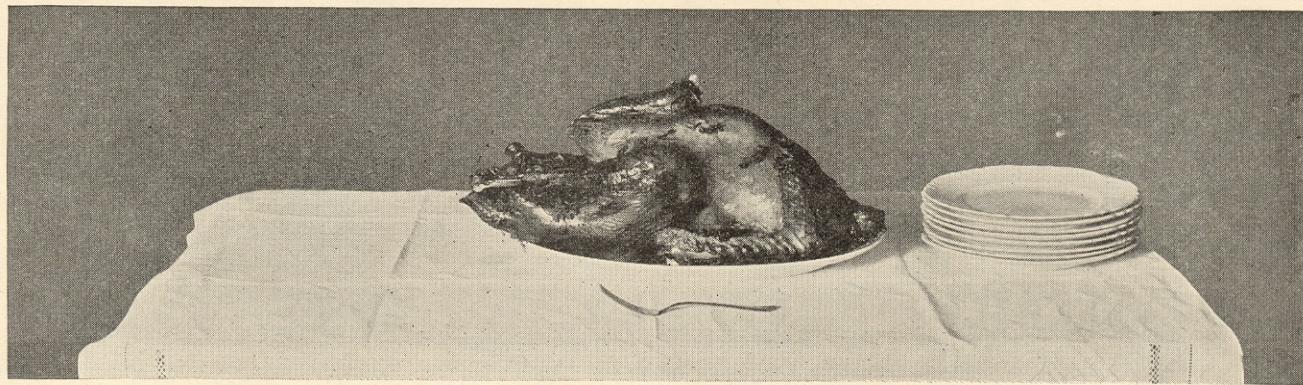
In each case the notation in this book as to the time during which the gas may be turned off is the *minimum* time. If desired you may leave the food in the fireless Thermodome or oven *indefinitely*—it will be hot and appetizing when you are ready to serve it. Thus you may be away from the house for hours, yet have a splendid meal, piping hot and ready to serve as soon as you get home.

Important—All measurements are level. “One cup” means the standard 8 ounce or one-half pint measuring cup. Flour should be sifted once before measuring.

CHAMBERS

Fireless-  Gas Ranges

Recipes---



Roast Turkey Garnished with Parsley

-:- MEATS -:-

ROAST STUFFED TURKEY

Dress, clean, stuff and truss a 12-pound turkey in roaster, then rub well with 2 tablespoons salt and $\frac{1}{4}$ teaspoon white pepper; mix $\frac{1}{3}$ cup of butter with $\frac{1}{4}$ cup of flour until creamy and spread over breast, legs and wings; place in oven. On the Chambers Fireless Gas Range leave gas on only from 45 to 60 minutes, basting once with $\frac{1}{2}$ cup of butter melted in $\frac{1}{2}$ cup of hot water; keep water enough in roaster to prevent burning and turn on breast as it browns; cook fireless 3 hours or as much longer as desired; remove to platter; garnish with parsley and celery curls.

Gas saving on a Chambers Fireless Gas Range, 3 hours. Time saving 4 hours to an entire half day.

STUFFING

5 cups stale bread	1 cup English walnut meats
$\frac{1}{2}$ cup melted butter	Salt and pepper
1 cup seedless raisins	$1\frac{1}{2}$ cups hot water

Mix ingredients in order given; stuff neck and body and fasten with skewers, or sew with cord.

GIBLET GRAVY

Pour in pan liquid in which turkey has been roasted; dilute with equal amount of water measured out. To

three cups of this liquid add 8 tablespoons of flour thoroughly mixed with 8 tablespoons of cold water; cook 10 minutes; season with salt and pepper; chop fine the giblets which have been cooked in roaster with turkey and add to gravy.

ROAST CHICKEN

Dress, clean, stuff and truss a chicken; rub entire surface with salt and white pepper, using $\frac{1}{2}$ teaspoon of salt for each pound; place on its back in roaster; spread breast, legs and wings with 3 tablespoons of butter, place in oven. Add one cup of boiling water and baste once with $\frac{1}{4}$ cup of butter melted in $\frac{1}{3}$ cup of boiling water. Turn chicken so it may brown evenly. On the Chambers Fireless Gas Range cover the roaster in 15 to 25 minutes; close the oven and after waiting a minute or two, turn the gas off. Cook fireless for 2 hours or as much longer as desired.

Gas saving on a Chambers Fireless Gas Range, 1 to $1\frac{1}{2}$ hours. Time saving $1\frac{1}{2}$ hours to an entire half day.

FRIED CHICKEN

Clean and cut in pieces for serving; season with salt and pepper and let stand an hour after seasoning; dip each piece in cold milk and coat thickly with flour, having as much flour adhere to chicken as possible. Fry slowly in 8 tablespoons of hot fat

(lard and butter) until well browned. Remove to pan, add $\frac{1}{2}$ cup of boiling water, cover lightly and place in hot oven in which gas has been burning full for 15 minutes. On a Chambers Range let gas burn only 5 minutes longer, then cook fireless 1 hour or as much longer as desired.

Gas saving on a Chambers Fireless Gas Range, about 1 Hour. Time saving, 1 hour to an entire half day.

CHICKEN A LA KING

This recipe serves from 12 to 15.

Dress and prepare a 5-pound chicken as for roasting, omitting the stuffing; place in an oven in which the gas has been burning full from 15 to 20 minutes, and add 5 cups boiling water. On a Chambers Fireless Gas Range, place under Thermodome instead of in oven, cover with water, let gas burn 25 minutes; then cook fireless 3 hours, or as much longer as desired. Remove, cut up, remove bones and cut in small cubes or long strips.

4 tablespoons butter	$\frac{1}{4}$ cup chopped pimento
$\frac{3}{4}$ cup flour	
$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ cup cream
$\frac{1}{8}$ teaspoon pepper	2 egg yolks
$\frac{1}{2}$ teaspoon paprika	1 teaspoon kitchen bouquet
$\frac{1}{2}$ pound mushrooms (or 1 can)	1 chicken

Drain mushrooms and cook slowly in the butter; heat chicken stock, of which there should be 1 quart, then stir in flour mixed with $\frac{1}{2}$ cup of cold water; cook until it thickens,

stirring constantly; season, add chicken, sauted mushrooms, and pimiento; heat again; just before serving add egg yolks well beaten, and cream; serve on points of toast or in puff pastry cases; garnish with sprig of parsley and dash of paprika.

Gas saving on a Chambers Fireless Gas range, 1½ to 2 hours. Time saving, 1½ hours to an entire half day.

BAKED HAM

8 to 10-pound ham	3 tablespoons cold water
1 cup brown sugar	1 quart cider or
4 tablespoons flour	sweet milk
1 teaspoon mustard	
2 tablespoons whole cloves	3 cups boiling water

Soak ham in cold water over night. drain off water; remove skin and excess fat; cover with paste made of flour, sugar, mustard and cold water, and stick in cloves; pour boiling water in pan, place in oven in which gas has been burning full from 10 to 15 minutes. On a Chambers Fireless Gas Range allow gas to burn 30 to 40 minutes; add cider or milk; leave gas on 10 minutes longer, then turn gas off and cook fireless 3 hours or as much longer as desired. Serve with candied apples.

Gas saving on a Chambers Fireless Gas Range, about 2 hours. Time saving, 2 hours to an entire half day.

ROAST BEEF

Place a four-pound rib roast in pan or roaster. In a Chambers Fireless Gas Range roast with gas on full for only 20 to 25 minutes if a well done roast is desired, with less time for a rare roast. Add 1 cup of boiling water to pan after roast is well-browned; season with salt and pepper, using 1 teaspoon of salt to each pound of meat; cook fireless 2 hours or as much longer as desired. Serve with Yorkshire pudding.

Gas saving on a Chambers Fireless Gas Range, 1 to 1½ hours on a well done roast, more on a rare roast. Time saving, 1 hour to an entire half day.

YORKSHIRE PUDDING.

This recipe serves six.

1 cup milk	2 eggs
1 cup flour	1/3 teaspoon salt
1 teaspoon baking powder	

Mix salt, flour and baking powder; add milk gradually to form a smooth paste, then add eggs beaten until very light; cover bottom of hot pan with 3 tablespoons of beef fat fried out from roast, and pour mixture in pan $\frac{1}{2}$

inch deep; place in an oven in which gas has been burning full for 15 to 20 minutes. On a Chambers Fireless Gas Range allow gas to burn only 5 to 10 minutes longer, then fireless 15 minutes, or as much longer as desired. Cut out in squares. This may be baked in well-greased, hissing hot iron gem pans.

Gas saving on a Chambers Fireless Gas Range, 1 to 1½ hours. Time saving, 1 hour to an entire half day.

Note: If pudding is to be served with roast beef cooked on a Chambers Fireless Gas Range, place it in oven 15 minutes after starting roast.

HAM LOAF

1 pound uncooked ground smoked ham	2 tablespoons green peppers
1 pound uncooked veal	1 teaspoon grated onion
2 cups fine soft bread crumbs	2 tablespoons parsley
½ cup milk	¼ teaspoon pepper

Mix all ingredients and shape into oblong loaf; dredge with flour and place in baking pan; score 2 slices of bacon, placing over top of loaf; place in oven in which gas has been burning full from 10 to 15 minutes. On a Chambers Fireless Gas Range leave gas on only 15 to 20 minutes longer, adding more water if needed. Two or three minutes before turning gas off, pour over loaf 1 cup tomato puree seasoned with $\frac{1}{2}$ teaspoon salt, 1 teaspoon sugar and a few grains of cayenne pepper. Fireless 45 minutes or as much longer as desired.

Gas saving on a Chambers Fireless Gas Range, 30 to 45 minutes. Time saving, ½ hour to an entire half day.

BREADED PORK CHOPS

6 pork chops cut thick	1 egg well beaten
1½ teaspoon salt	6 tablespoons fat
¼ teaspoon pepper	Cracker or fine bread crumbs

Add salt and pepper to beaten egg; dip each chop into egg mixture, then into crumbs; brown in hot fat on open burner, browning both sides. If using a Chambers Fireless Range pour off half of fat, add 1 cup boiling water, place cover on utensil and put in oven in which gas has been burning 15 minutes. In 2 or 3 minutes turn off gas. Cook fireless 45 minutes or as much longer as desired. Remove to hot platter and garnish with fried apple rings and parsley.

Time saving up to an entire half day.

ESCALLOPED HAM

This recipe serves six.

1½ pound slice of cured ham	2 tablespoons chopped parsley
2 carrots, diced	2 cups sweet milk

6 potatoes (sliced 1 teaspoon grated thin) onion

Soak ham in cold water for 1 hour or parboil 20 minutes. In a well-greased casserole or baking pan place a layer of sliced potatoes and cover with $\frac{1}{2}$ the other vegetables mixed; on this place the slice of ham; repeat layer of chopped vegetables, placing a layer of sliced potatoes on top; cover with hot milk. On a Chambers Fireless Gas Range, heat oven full for 10 minutes, then place ham in oven for 10 to 15 minutes. Cook fireless 45 minutes, or as much longer as desired.

Gas saving on a Chambers Fireless Gas Range, 45 to 60 minutes. Time saving, 45 minutes to an entire half day.

SPANISH STEAK

2 pounds thick round steak	½ cup tomato puree
1½ teaspoon salt	¾ cup flour
2 onions	¼ teaspoon pepper
2 tablespoons drip- pings	A few grains red pepper

Pound flour into steak; sear well in drippings in hot skillet; add seasonings and vegetables; add enough boiling water to cover; place tightly-fitting lid on skillet; turn gas on full for 15 to 20 minutes before putting steak in oven. In a Chambers Range, leave gas on only 10 to 15 minutes longer, then fireless 45 minutes, or as much longer as desired. Serve with tomato sauce.

Gas saving on a Chambers Fireless Gas Range, 45 to 60 minutes. Time saving 45 minutes to an entire half day.

VEAL BIRDS

2 pounds veal steak	½ teaspoon ground allspice
1 egg	
4 tablespoons butter	6 tablespoons fat
2 cups boiling water	1 quart bread
½ teaspoon ground cloves	crumbs
1½ teaspoon salt	1 teaspoon grated onion
	½ teaspoon pepper

Cut steak in pieces 4 inches by 2 inches; pound out until thin; season with salt, pepper and spices; spread with dressing made of bread crumbs, onion, butter, salt, pepper, egg and boiling water; roll up like jelly roll. fasten each with two toothpicks, and dredge with flour; brown in hot fat, then add two cups boiling water; cover lightly, set in oven. On a Chambers Fireless Gas Range burn gas full 15 to 20 minutes, then turn gas off and fireless 45 minutes, or as much longer as desired.

Gas saving on a Chambers Fireless Gas Range, 1½ hours. Time saving, 40 minutes to an entire half day.

BAKED HALIBUT

Take 2 pounds of halibut; cut 6 gashes in top and insert a narrow strip of fat salt pork in each gash; butter a dripping pan well, place 1 cup of diced carrots, 1 tablespoon grated onion, 1 green pepper cut in rings and a few stalks of diced celery in bottom of pan; place fish on vegetables; pour over all 1 cup of boiling water, seasoned with 1 teaspoon salt, a few grains cayenne and 2 tablespoons of lemon juice; place in an oven. If using a Chambers Fireless Gas Range burn gas full 15 to 20 minutes, or until fish begins to brown; fireless 1 hour or as much longer as desired; serve with tarter sauce.

Gas saving on a Chambers Fireless Gas Range, 1 1/2 hours. Time saving, 3/4 hour to an entire half day.

TARTAR SAUCE

1 tablespoon sugar	1/3 tablespoon butter
1/2 teaspoon mustard	1/2 teaspoon salt
	1 tablespoon each of

Few grains cayenne	finely chopped olives, pickles and parsley
2 tablespoons vinegar	
	2 egg yolks

Mix all ingredients except olives, pickles and parsley; cook 5 minutes over hot water; add last three ingredients when mixture has cooled.

AMERICAN CHOP SUEY

This recipe serves six.

1 pound pork tenderloin	1/2 can mushrooms
1 cup diced celery	3 tablespoons butter
1 onion cut in thin rings	1 1/2 teaspoons salt
1 green pepper cut in strips	1/8 teaspoon white pepper
	1/2 cup rice, uncooked

Heat butter in kettle; add onion and brown slightly; add pepper; cook together 5 minutes, then add meat cut in strips 2 inches by 1/4 inch; cook until meat is a light brown; add celery, rice, mushrooms and seasonings and 2 cups of water. On a Chambers Fireless Gas Range boil under Thermodome with gas on full for

only 5 minutes, then fireless 1 hour, or as much longer as desired.

Gas saving on a Chambers Fireless Gas Range, 3/4 to 1 1/4 hours. Time saving, 3/4 hour to an entire half day.

CHILE

This recipe serves 10.

4 slices of bacon, diced	1 1/2 teaspoons salt
	1 teaspoon paprika
1 onion cut very fine	3 cups water
1 pound round steak	1 tablespoon Chile
4 tablespoons flour	powder
1 No. 2 can baked beans	2 cups cooked navy beans
	2 cups tomato puree

Fry out bacon; add onion and brown slightly; add steak and flour; cook until meat is brown; add seasoning, beans, tomato puree and water. On a Chambers Fireless Gas Range boil under Thermodome with gas on full for only 10 minutes, then fireless 1 hour, or as much longer as desired.

Gas saving on a Chambers Fireless Gas Range, about 1 hour. Time saving, 1 hour to an entire half day.

Soups--

CELERY SOUP

1/2 cup rice	1 teaspoon grated onion
1 cup chopped celery	1 quart milk
1 egg	1 teaspoon paprika
2 tablespoons butter	Few grains cayenne
1 teaspoon salt	

Cook rice, celery and onion in 2 cups of water until tender; add milk. On a Chambers Fireless Gas Range use enough gas to bring to brisk boil under Thermodome, then fireless 30 minutes, or as much longer as desired. Just before serving, season with salt, butter and pepper, add egg, well beaten, and cook for 1 minute. Serve with

CHEESE CANAPES

Toast circular pieces of bread, sprinkle with grated cheese, salt and paprika; place on tin sheet and bake in moderate oven 10 minutes; serve hot.

Gas saving on a Chambers Fireless Gas Range, 30 minutes. Time saving, 1/2 hour to an entire half day.

POTATO SOUP

6 potatoes	1 bay leaf
1 teaspoon salt	1 quart milk
1/8 teaspoon pepper	1 cup sour cream
2 tablespoons butter	

Boil potatoes, mash, add seasoning and butter; add milk and cream and reheat to boiling point. Serve with

CROUTONS

Cut stale bread in 1/2 inch slices and remove crusts; spread with butter; cut in 1/2 inch cubes; put in pan and set in hot oven. On a Chambers Fireless Gas Range leave gas on full for 2 minutes, then fireless 8 minutes.

BOUILLON

2 1/2 pounds lean beef from round	1 teaspoon pepper corns
2 pounds marrow bone	1 tablespoon salt
3 quarts cold water	1 cup each of diced carrots, turnips, onions and celery
1 Bay leaf	1 tablespoon butter

Wipe and cut meat in inch cubes; put bone and two-thirds of meat, salt, pepper corns and water in soup kettle and let soak 1 hour; brown remainder of meat in the butter, then place in kettle. On a Chambers Fireless Gas Range, bring to brisk boil under Thermodome, then cook fireless for 30 minutes. Remove scum thoroughly, and boil with gas on full for 10 minutes, then fireless 3 hours, or as much longer as desired. Add vegeta-

bles and Bay leaf and again boil with gas on full for 10 minutes and fireless 1 hour. Strain and cool, remove fat, reheat and dilute.

Gas and time saving on a Chambers Fireless Gas Range, 3 to 4 hours.

VEGETABLE SOUP

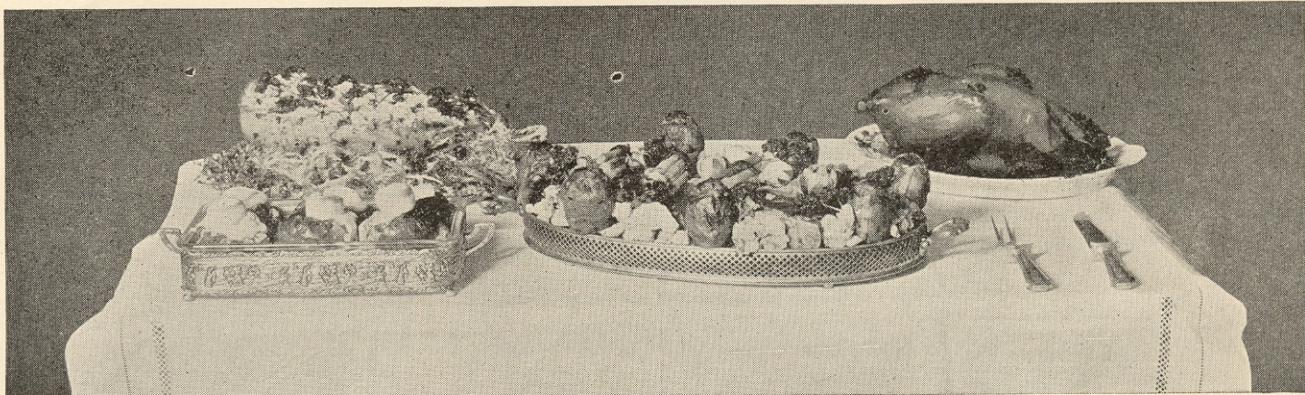
(without meat)

1/3 cup carrots	1 cup tomatoes
1/3 cup turnips	5 tablespoons butter
1/2 cup celery	1 tablespoon
1 cup potatoes	chopped parsley
1 quart cold water	Salt and pepper
	1 onion

Run all vegetables through food chopper; heat butter in kettle; add all vegetables except potatoes and parsley and cook 10 minutes, stirring constantly; add potatoes and water. On a Chambers Fireless Gas Range, boil briskly for only 5 minutes under Thermodome, then cook fireless 1 hour, or as much longer as desired. Season with salt, pepper and parsley and reheat.

Gas saving on a Chambers Fireless Gas Range, 1 hour. Time saving, 1 hour to an entire half day.

Vegetables---



Baked Ham, Garnished with Parsley
Baked Apples

Radish Roses, Asparagus Tips with Pimientos
Mashed Potatoes, Planked Steak, Stuffed Pepper

Roast Chicken, Parsley Garnish
Carving Set

POTATOES IN HALF SHELL

3 large potatoes $\frac{1}{2}$ teaspoon salt
2 tablespoons butter 1 cup grated cheese
1 teaspoon sugar Pepper to taste
2/3 cup hot milk or cream

Scrape a narrow ring around potatoes the long way, to allow steam to escape while baking. On a Chambers Fireless Gas Range, bake with gas on full for 20 minutes, then fireless from 30 to 60 minutes, or as much longer as desired, depending on size and variety; cut around on ring, scoop out and mash; add seasonings, butter and hot cream; beat until light and fluffy; refill shells, cover with grated cheese, relight oven and set in oven until cheese is melted.

Gas saving on a Chambers Fireless Gas Range, 30 to 45 minutes. Time saving, 30 minutes to an entire half day.

MALAGA SWEET POTATOES

Wash and scrub 3 large sweet potatoes; place in one quart of water. On a Chambers Fireless Gas Range use only enough gas to bring to a brisk boil under Thermodome, then fireless 25 minutes; peel and cut in halves, boat-shaped; scoop out 2 tablespoons of pulp, fill center with white grapes cut in halves with seeds removed; sprinkle each half with 2 tablespoons of brown sugar; dot over with $\frac{1}{2}$ tablespoon of butter and chopped nuts. If baking in Chambers oven, leave gas on full only 15 to 20 minutes, then

fireless 30 minutes, or as much longer as desired; serve hot.

Gas saving on a Chambers Fireless Gas Range, 50 minutes. Time saving, 50 minutes to an entire half day.

STUFFED GREEN PEPPERS

6 large green pep- pers	1/3 pound ham- burger steak or lean meat
3 medium-sized to- matoes	1 cup corn
1 tablespoon butter	1 small onion
1 teaspoon salt	1/8 teaspoon pepper
	1/2 cup bread crumbs

Cut tops from peppers and remove seeds; chop tomatoes, onion and add corn, steak, crumbs and seasoning; fill peppers; place in buttered baking dish; cover with grated cheese. If using a Chambers Fireless Gas Range, bake in oven with gas on full only 15 to 20 minutes, then fireless 30 minutes, or as much longer as desired; serve with hot tomato sauce and ripe olives.

Gas saving on a Chambers Fireless Gas Range, 30 minutes. Time saving, 30 minutes to an entire half day.

CREAMED CAULIFLOWER WITH HAM

1 head cauliflower	3 eggs well beaten
2 cups medium white sauce	3/4 cup finely chopped cooked ham

Break cauliflower and soak 1 hour in salt water; cook in 2 cups boiling

water with 1 teaspoon salt. On a Chambers Fireless Gas Range, use only enough gas to bring to a brisk boil under Thermodome, then fireless 25 minutes, or as much longer as desired; drain; add eggs well beaten to cup of white sauce, and add to cauliflower; pour mixture into buttered pan and bake until firm; turn out on hot flat dish, pour over remainder of the sauce and sprinkle over with ham; garnish with parsley and paprika.

BOSTON BAKED BEANS

This recipe serves 15.

1 quart navy beans	1 small onion
1/2 cup brown sugar	(whole)
4 teaspoons salt	1 potato (whole)
1/8 teaspoon pepper	1 teaspoon dry
1 cup catsup	mustard
	1/4 pound cured pork

Wash and soak beans 12 hours; drain and place in earthenware pot; add seasonings, onion and potato; place meat on top; cover with cold water; let come slowly to boil in oven. On a Chambers Fireless Gas Range, leave gas on full only 35 to 45 minutes, then fireless 4 hours or as much longer as desired. Unless the quantity of beans is large it may be necessary to relight oven for 10 minutes at the end of 2 or 3 hours.

Gas saving on a Chambers Fireless Gas Range, 2 or 3 hours. Time saving, 2 hours to an entire half day.

FRENCH BEETS

4 medium-sized beets	3 tablespoons flour 1/2 teaspoon salt
1/3 cup vinegar	1/8 teaspoon black pepper
3 tablespoons butter	

Wash and scrub beets; place in 3 cups of water. If using a Chambers Fireless Gas Range, boil under Thermodome with gas on full only 5 minutes; fireless 30 minutes, or as much longer as desired; make sauce of other ingredients, peel and dice the beets and add to sauce; heat and serve.

Gas saving on a Chambers Fireless Gas Range, 30 minutes. Time saving, 1/2 hour to an entire half day.

GLAZED CARROTS

6 carrots	1 teaspoon salt
1/2 cup granulated sugar	3 tablespoons butter 2 tablespoons water
2 cups boiling water	

Put carrots in salted boiling water. On a Chambers Fireless Gas Range, use only enough gas to bring to a brisk boil under Thermodome, then fireless 30 minutes; cut in pieces about 2 inches by 1 inch; put sugar, butter and 2 tablespoons of water in pan; boil 3 minutes; place carrots in buttered pan; pour syrup over; brown in an oven in which gas has been burning 10 minutes. If using a Chambers Range, leave gas on full only 10 minutes after placing potatoes in oven, then fireless 20 minutes, or as much longer as desired.

Gas saving on a Chambers Fireless Gas Range, 20 minutes. Time saving, 20 minutes to an entire half day.

CABBAGE AU GRATIN

Cook 2 cups of shredded cabbage in 1 1/2 cups boiling water with 1/2 tea-

spoon salt. On a Chambers Fireless Gas Range use only enough gas to bring to boil under Thermodome, then fireless 20 minutes, or as much longer as desired.

3 tablespoons butter	3 tablespoons flour
1 1/3 cups milk	1/2 teaspoon salt
	1/8 teaspoon pepper

Melt butter; add flour, salt, pepper and milk; cook 10 minutes; put alternate layers of cabbage and white sauce into buttered baking dish; cover with 1/3 cup buttered crumbs and 1 cup of grated cheese and bake. On a Chambers Range leave gas on full only 10 to 20 minutes, then fireless 20 minutes, or as much longer as desired.

Gas saving on a Chambers Fireless Gas Range 40 minutes. Time saving, 40 minutes to an entire half day.

CORN PUDDING

1 can or 2 cups corn	1 teaspoon salt
5 tablespoons sugar	1/8 teaspoon white pepper
2 tablespoons flour	pepper
1/2 cup milk	2 tablespoons butter

2 eggs

Mix all ingredients except butter; put in buttered baking dish; pour melted butter over top. On a Chambers Fireless Gas Range, bake with gas on full only 10 to 20 minutes, then fireless 15 minutes, or as much longer as desired.

Gas saving on a Chambers Fireless Gas Range, 15 minutes. Time saving, 15 minutes to an entire half day.

DUCHESS POTATOES

Prepare mashed potatoes and add 2 well-beaten egg yolks; set over flame, beating constantly until eggs are cooked; add 2 tablespoons of parsley, cut fine.

SPANISH RICE

2 tablespoons butter	1 cup cooked rice
1 small diced onion	2 cups cooked to-
1 diced green pepper	matoes
few grains red pep-	2 teaspoons sugar
per	1 teaspoon salt

Water to cover well

Heat butter in pan; cook onion and pepper in butter until brown; add rice, tomatoes, seasoning and water. If using a Chambers Fireless Gas Range, use only enough gas to bring to a brisk boil under Thermodome, then fireless 30 minutes, or as much longer as desired.

Gas saving on a Chambers Fireless Gas Range, 30 minutes. Time saving, 1/2 hour to an entire half day.

MASHED POTATOES

6 potatoes	3 tablespoons melt-
2 teaspoons sugar	ed butter
2 teaspoons salt	3/4 to 1 cup cream
1/8 teaspoon white pepper	brought to boil
1 teaspoon baking powder	

Wash, peel and cut potatoes in uniform pieces; pour over them 1 1/2 cups boiling water. On a Chambers Fireless Gas Range use only enough gas to boil 5 minutes under Thermodome, then fireless 25 to 35 minutes, or longer if desired. Drain and shake over flame until perfectly dry; mash until free from lumps; add salt, sugar, pepper and hot cream; beat until very light and fluffy; add baking powder and beat again. Serve hot in a hot dish; pour melted butter over; garnish with paprika.

Gas saving on a Chambers Fireless Gas Range, 20 to 30 minutes.

fruits--- Cocktails---

BAKED BANANAS

6 bananas	2 tablespoons lemon juice
1/2 cup sugar	
1/4 teaspoon salt	2 tablespoons butter

1/4 teaspoon nutmeg

Cut bananas lengthwise; place in shallow dish; sprinkle with sugar, lemon juice, nutmeg and salt; dot over with butter; heat oven 10 minutes before starting to bake. In a Chambers Fireless Gas Range, leave

gas on full only 15 to 20 minutes longer, then fireless 45 minutes, or as much longer as desired.

Gas saving on a Chambers Fireless Gas Range, 45 minutes. Time saving, 45 minutes to an entire half day.

STEWED PRUNES

Wash prunes; let soak over night

in cold water enough to cover; put to cook in water in which they have soaked. On a Chambers Fireless Gas Range place under Thermodome, boil with gas on for only 5 minutes, then fireless 1 1/2 hours, or as much longer as desired.

Gas and time saving on a Chambers Fireless Gas Range, 1 hour to an entire half day.

GRAPEFRUIT COCKTAIL

3 grapefruits 1/3 cup Maraschino
2 cups gingerale cherries
1/2 cup sugar Juice of 1/2 lemon

Peel grapefruits, removing membrane from sections; dice and add cherries and sugar; pour gingerale over and chill.

FRUIT COCKTAIL

2 oranges 1 cup fresh straw-
2 slices pineapple berries
1 grapefruit 1/3 cup sugar
Few grains salt

Dice fruit, except strawberries; cut strawberries in halves; mix sugar

with 1 cup pineapple juice; add lemon juice, pour over fruit, and chill.

MELON COCKTAIL

1 cup ripe water-melon	2 tablespoons orange juice
1 cup cantaloupe	2 tablespoons lemon juice
1 cup honeydew melon	1/4 teaspoon nutmeg
3 tablespoons sugar	1/8 teaspoon salt

Dice or cut melons into balls with French vegetable cutter; mix with sugar, nutmeg and salt and chill thoroughly; fill cocktail glasses and add to each 2 teaspoons of lemon juice and 2 teaspoons of orange juice mixed together.

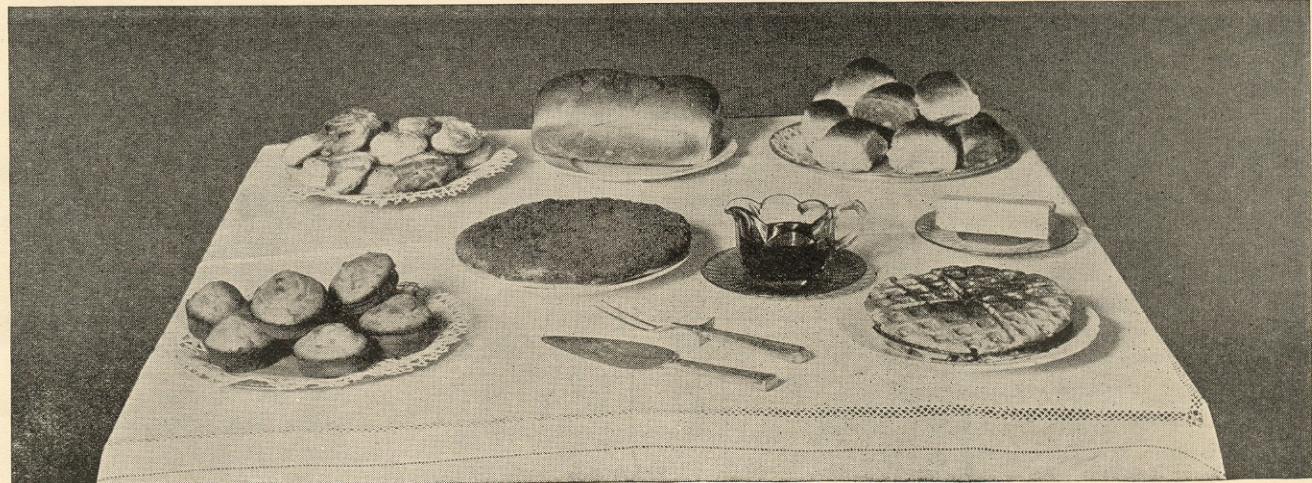
BAKED RHUBARB

3 cups diced rhubarb	1 cup sugar
2/3 cups seedless raisins	1/2 cup dates
1/3 cup water	1/4 cup chopped candied orange peel

Mix and place in covered baking dish in oven in which gas has been burning 10 minutes. On a Chambers Range, burn gas only 15 minutes more, then fireless 50 minutes, or as much longer as desired.

Gas saving on a Chambers Fireless Gas Range, 1 hour. Time saving, 1 hour to an entire half day.

Breads---



Biscuit Yeast Bread Parker House Rolls
Plain Muffins Coffee Cake Syrup Butter Waffles

Biscuits should be delicately browned, crust thin, center tender, moist, light and flaky.

BAKING POWDER BISCUIT

This recipe makes 12 biscuits.

2 cups flour	2 tablespoons lard
5 teaspoons baking powder	2 tablespoons butter
1 teaspoon salt	2 teaspoons sugar
1/8 to 1 cup sweet milk	

Mix all dry materials and sift twice; cut fat into dry materials with a fork; add milk gradually, mixing to a soft dough; turn out on a floured board; pat lightly to a 3/4-inch

thickness; cut with biscuit cutter; place on well-greased pan; brush over tops with a little sweet milk; place in oven in which gas has been burning full for 15 to 20 minutes. On a Chambers Fireless Gas Range, as soon as a slight brown begins to appear on top, turn off gas and fireless 10 minutes.

CINNAMON FLOP

1 cup sugar	2 tablespoons butter
2 cups milk	2 1/2 cups flour
1/4 teaspoon salt	3 teaspoons baking powder

Cream butter; add sugar and half the flour; then sift the remainder of flour with baking powder and salt and add alternately to the milk; pour in oblong pan; cover with topping recipe listed following quick coffee cake; place in moderate oven in which the gas has been burning 10 minutes; leave gas on until slight brown begins to show, then fireless 20 minutes, or as much longer as desired.

Gas saving on a Chambers Fireless Gas Range, 20 minutes.

PLAIN MUFFINS

3 tablespoons fat	2 cups flour
2 tablespoons sugar	4 teaspoons baking powder
1 egg	1 cup milk
1/4 teaspoon salt	

Cream the fat, add sugar a little at a time and cream the two together; add egg and beat well; sift flour, baking powder and salt together; add alternately with milk to creamed mixture; bake in well-greased muffin tins; place in oven in which gas has been burning 10 minutes. On a Chambers Fireless Gas Range, bake until slight brown begins to show, then fireless 8 to 10 minutes.

QUICK COFFEE CAKE

<i>This recipe makes two 12-inch cakes.</i>	
3 cups flour	1 1/2 cups milk or water
4 1/2 teaspoons baking powder	3 tablespoons melted fat
1/2 cup sugar	1 cup raisins
1/2 teaspoon salt	
1 egg	1 teaspoon mace or cinnamon

Sift dry materials together three times; combine milk, well beaten egg and fat; add to dry materials; mix thoroughly; place in well-greased shallow pans; sprinkle with

TOPPING

5 tablespoons light brown sugar	1 teaspoon cinnamon
2 tablespoons flour	1 teaspoon melted shortening
1/8 teaspoon salt	

Mix all together until crumbly; let dough stand 5 minutes after sprinkling with topping; place in oven in which gas has been burning 15 to 20 minutes. In a Chambers Range leave gas burning until raised or light brown, then fireless 20 minutes, or as much longer as desired.

QUICK PARKER HOUSE ROLLS

This recipe makes 18 to 20 rolls.

1 cake compressed yeast	1 cup sweet milk, scalded and cooled
1/4 cup lukewarm water	3/4 teaspoon salt
3 cups spring wheat flour	2 tablespoons sugar
2 tablespoons fat or butter	

Dissolve yeast and sugar in lukewarm water; add to milk; add 1 1/2 cups flour; beat until perfectly smooth; cover and let rise in a warm place for 45 minutes; add melted shortening, salt and remainder of flour or enough to make a dough; knead 7 or 8 minutes; place in buttered bowl; cover and let rise in warm place for 1 hour, or until double in bulk; roll out 1/2-inch thick;

brush over with melted butter; cut with 1 1/2-inch biscuit cutter; draw out each roll about 3 inches in length; fold over; pinch ends together; place in greased pan about 1 1/2-inch apart; let rise until light, or about 45 minutes; brush over top with sweet milk (to brown); place in oven. On a Chambers Range, leave gas on full 15 minutes, or until slight brown begins to show, then fireless 15 minutes.

Gas saving on a Chambers Fireless Gas Range, 25 minutes.

NUT BREAD

2 cups flour	1/4 cup sugar
4 teaspoons baking powder	5 tablespoons fat
1/2 teaspoon salt	2 well beaten eggs
	1/4 cup milk
	1 cup chopped nuts

Mix and sift dry materials; combine milk, eggs and melted fat; add to dry materials; add nuts; pour into well greased loaf tin; let stand 20 minutes; place in oven. On a Chambers Range, burn gas full 10 to 15 minutes, or until brown begins to show, then fireless 45 minutes.

Gas saving on a Chambers Fireless Gas Range, 30 minutes.

CORN BREAD

1 cup corn meal	7/8 cup of milk
1 cup white flour	2 eggs
4 teaspoons baking powder	4 tablespoons melted butter
1/2 teaspoon salt	4 tablespoons sugar

Mix and sift dry materials; add milk, well beaten eggs and melted butter; bake in well-greased shallow pans; place in oven. On a Chambers Range, burn gas 15 minutes, or until brown begins to show, then fireless 10 to 20 minutes.

YEAST BREAD

This recipe makes 2 loaves.

1 cake compressed yeast	3 cups milk, scalded and cooled, or night method use 1/2 cake yeast
2 tablespoons sugar	half milk and half water
2 tablespoons lard	1 1/2 teaspoons salt

Dissolve yeast and sugar in milk; add 4 or 5 cups flour; beat well, cover and let rise for about 1 1/2 hours in a warm place; add melted fat, salt and remainder of flour, or enough to make a moderately firm dough; knead for 10 minutes and place in greased bowl; cover and let rise for about 1 1/2 hours; turn out and knead again for 5 minutes; mold into loaves; place in greased pans; cover and let rise

again for 1 hour until pans are filled; place in oven. On a Chambers Range burn gas 12 to 15 minutes, or until brown begins to show, then fireless 1 hour, or longer if desired.

Gas saving on a Chambers Fireless Gas Range, 40 to 60 minutes.

SALT-RISING BREAD

This recipe makes 2 loaves.

3 tablespoons corn meal	3 tablespoons boiling milk
1 teaspoon sugar	1/8 teaspoon salt

Mix ingredients together in a cup; beat well; cover and set in a warm place for 15 to 18 hours; make a batter of 2 cups of lukewarm water, 2 1/2 cups flour and the meal mixture; let stand in warm place until very light, or about 2 to 2 1/2 hours; add 2 cups of sweet milk, 2 1/2 teaspoons salt, 3 tablespoons sugar, 2 tablespoons lard and enough flour to make a smooth, soft dough; knead 15 minutes; place in greased bowl; let rise until light, or about 45 minutes to 1 hour; shape into loaves; place in greased pans; let rise until doubled in bulk; place in oven in which gas has been burning 10 to 15 minutes. On a Chambers Range leave gas on full only 15 minutes more, or until brown begins to show, then fireless 45 minutes, or longer if desired.

Gas saving on a Chambers Fireless Gas Range, 40 to 60 minutes.

LUNCHEON ROLLS

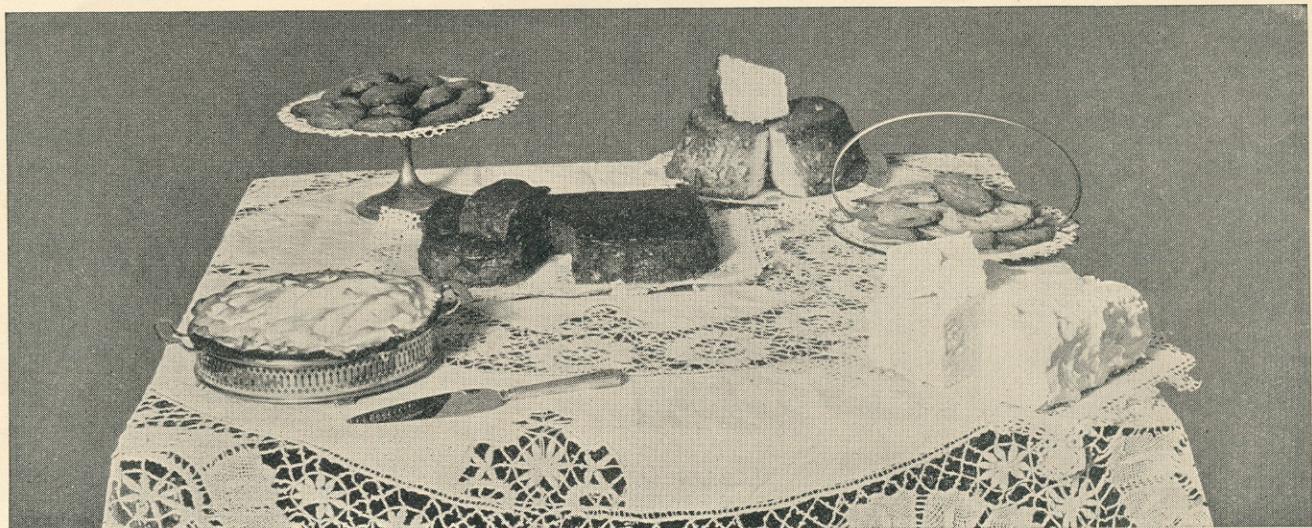
This recipe makes 3 to 4 dozen rolls.

1 cup mashed potato	1 teaspoon salt
1/2 cup lard	1 cup flour
1/2 cup sugar	1 cup milk
1 cake compressed yeast	2 eggs, well beaten
	1/2 cup potato water

Mash potatoes and while still hot add sugar, lard and salt; cool; add 1 cup milk scalded and cooled; add 2 well-beaten eggs and 1 cake yeast, moistened in 1/2 cup lukewarm potato water; beat and add 1 cup of flour; let stand 2 hours in warm place; add enough flour, about 6 cups, to make a dough; knead 10 minutes; let rise until light; cut into small biscuits; place in buttered pan; let rise until light; place in oven. On a Chambers Range, burn gas 10 to 15 minutes, or until brown begins to show, then fireless 15 minutes, or longer if desired.

Gas saving on a Chambers Fireless Gas Range, 45 minutes.

Cakes---



Cookies

Butterscotch Pie

Pie Server

Angel Food Cakes

Devil's Food Cake

Cookies
White Cake

Cake should be tender, light and of fine texture. The texture should show no large air spaces, and the loaf or layer should be evenly raised with a delicate brown crust on top, bottom and sides.

PRIZE WHITE CAKE

This recipe makes 2 layers, 9x9 in., or one 9x18 in.

2/3 cup butter	5 teaspoons baking powder
2 cups sugar	
1 1/4 cups water	4 egg whites
1/4 teaspoon salt	1/4 teaspoon lemon
3 cups flour	1/2 teaspoon vanilla

Cream fat; add sugar a little at a time, creaming the two together; sift flour, salt and 4 teaspoons baking powder 3 times, and add alternately with water to creamed mixture; add flavoring; beat egg whites until frothy; add 1 teaspoon baking powder; beat until stiff, then cut and fold them into batter; pour into greased pans; bake in 2 layers; turn gas on full before putting cake in oven. On a Chambers Range, leave gas on 1/2 full until very slightly brown on top, then fireless 15 minutes.

Gas saving on a Chambers

Fireless Gas Range, 45 minutes.

DOUGHNUTS

This recipe makes 3 dozen doughnuts.

3 tablespoons butter	1/2 teaspoon soda
1 cup soft white sugar	4 teaspoons baking powder sifted
3 eggs	with 3 cups flour
1 cup clubber milk	1/2 teaspoon nutmeg
1/4 teaspoon salt	or vanilla
Flour to make a soft dough	

Cream fat, add sugar gradually and cream the two together; add eggs well beaten; add milk and flour, sifted three times with baking powder, soda, salt and nutmeg; add enough more flour to make a soft dough; take out not more than one-fourth of dough at a time and roll out one-half inch in thickness; cut with doughnut cutter; fry in deep hot fat, turning but once; remove with skewer or knitting needle and plunge quickly into boiling water and out, to remove surplus fat; drain on soft paper; cool and place 1/2 cup of powdered sugar in a paper bag with three of four doughnuts at a time and shake well; sugar only as used.

ANGEL FOOD CAKE

1 1/4 cups egg whites	1 teaspoon baking powder
(10-12 eggs)	
1-1/3 cups granulated sugar, sifted	1/4 teaspoon salt
once	1 teaspoon cream of tartar
1 cup pastry flour	1/2 teaspoon vanilla
	1/4 teaspoon lemon

Add salt to egg whites and beat until frothy; sift in cream of tartar; beat until stiff but not dry; slowly fold in sugar, one tablespoonful at a time; add flavoring; fold in flour, sifted with baking powder six times, very slowly; pour out in ungreased tube angel food pan with paper cut to fit bottom of pan; rinse pan and paper with cold water, shaking out drops that cling to pan; place in oven. On a Chambers Range, burn gas very low for 25 minutes, or until very slight brown begins to show, then fireless 1 hour; remove from oven, invert and allow to hang until thoroughly cooled; in about 2 hours loosen around sides and tube with spatula, tap hard on table and cake will fall out.

Gas saving on a Chambers Fireless Gas Range, 55 minutes.

DEVIL'S FOOD CAKE

This recipe makes two layers 8x8 in., or one 8x16 in.

1/2 cup butter	3 teaspoons baking powder
1 1/2 cups granulated sugar	2 eggs
1/4 teaspoon salt	5 tablespoons cocoa
1/2 cup water	6 tablespoons boiling water
1 teaspoon vanilla	1/3 teaspoon soda

Cream butter; add sugar a little at a time, creaming the two together well; add eggs, well beaten; beat 2 minutes; sift flour, baking powder and salt together, and add alternately with water to mixture; add vanilla; mix cocoa with boiling water and add to batter while still very hot; add soda; pour into greased and floured pans; turn gas on full about 5 minutes before putting cake in. On a Chambers Range, burn gas $\frac{1}{2}$ full 10 to 12 minutes more, then fireless 20 minutes.

Gas saving on a Chambers Fireless Gas Range, 20 to 30 minutes.

BUTTERSCOTCH CAKE

This recipe makes two 9x9 in. layers, or 18 cup cakes.

1/2 cup butter	2 eggs
1 1/2 cups granulated sugar	3 cups flour
3 tablespoons carameled syrup	1/4 teaspoon salt
	3 teaspoons baking powder
1 cup water	

Cream butter; add sugar a little at a time; cream the two together; add syrup, add egg yolks well beaten; sift baking powder, salt and 1 cup of flour 3 times; add the 2 cups of flour alternately with water to creamed mixture; beat 5 minutes; add one cup of flour sifted with baking powder, stirring and beating only enough to mix; fold in stiffly beaten whites of eggs; bake in greased and floured pans; light gas 5 minutes before cake is ready to put in. On a Chambers Range burn gas 10 minutes more or until slight brown begins to show, then fireless 15 minutes.

Gas saving on a Chambers Fireless Gas Range, 20 to 30 minutes.

SUNSHINE CAKE

6 egg yolks	1 teaspoon orange or lemon extract
6 egg whites	
1 1/4 cups sugar	1 teaspoon cream of tartar
1/4 teaspoon salt	
1 cup flour	1 teaspoon baking powder

Separate eggs, adding salt to whites; beat until frothy; add cream of tartar and beat until stiff, but not dry; slowly add sugar, sifted once; beat yolks until thick and lemon-colored and slowly fold into whites and

sugar mixture; add flavoring; sift flour and baking powder together 5 times and fold very slowly into first mixture; pour out into ungreased tube pan; line bottom with wrapping paper; rinse pan and paper with cold water, shaking out drops that may cling; place in oven. On a Chambers Range, burn gas very low for 25 minutes, or until slight brown begins to show, then fireless 45 minutes; remove from oven, invert and allow to hang until cool; loosen from sides of pan and tube with spatula, tap on table top and cake will fall out.

Gas saving on a Chambers Fireless Gas Range, 40 to 50 minutes.

DROP NUT COOKIES

This recipe makes 3 dozen cookies.

1/4 cup butter	2 1/4 cups flour
1 cup soft white sugar	3 teaspoons baking powder
2 eggs	1/4 teaspoon salt
1/4 cup milk or water	1/2 teaspoon vanilla
1 cup nut meats	1/4 teaspoon lemon

Cream fat; add sugar and cream the two together; add eggs well beaten; sift flour, salt and baking powder and add alternately with milk to cream mixture; add flavoring and nut meats; drop by teaspoonsful on a well-greased baking sheet; heat oven 10 minutes before putting cookies in to bake. On a Chambers Range, leave gas on 5 more minutes, then fireless 5 to 8 minutes.

FRUIT CAKE (expensive)

This recipe makes 6 pounds of cake.

1 cup butter	1 cup maraschino cherries
1/4 teaspoon salt	4 eggs
2 cups light brown sugar	3 tablespoons boiling water
2 cups flour	1/2 teaspoon soda
2 teaspoons cinnamon	1/4 pound citron
1/2 teaspoon each of cloves, allspice, nutmeg and mace	1/8 pound candied orange peel
1 cup brandy or maraschino cherry juice	1/8 pound lemon peel
1 1/4 pounds raisins	1/2 pound figs
1 1/4 pounds currants	1/2 pound dates
2 rings candied pineapple	1 cup blanched almonds
	1 cup pecans
	2 tablespoons vanilla

Let raisins stand over night with brandy or cherry juice and vanilla over them; cream fat; add sugar, creaming the two together; add egg and salt well beaten to creamed mixture; cut fruit and nuts reserving 12 cherries and $\frac{1}{4}$ cup of each kind of nuts; add 1 cup flour to the fruit and nuts; sift the remainder of the flour with the spices and add to creamed mixture; add soda dissolved in boiling

water; add fruit and nuts; pour into well-greased tube pans or in four loaf pans; place the 12 cherries and $\frac{1}{4}$ cup of nuts on top, slightly pressed into the dough; line pans with four thicknesses of wrapping paper; set pans in large pans of hot water; cover pans and keep surrounded with water; burn gas $\frac{1}{2}$ to 1 hour; remove from pans of water, cover with heavy paper and relight gas. On a Chambers Fireless Gas Range, leave gas on 10 minutes more, then fireless for 4 hours or as much longer as desired; remove from pan and pack in tightly-covered tin box after covering cake with a 1-inch layer of brown sugar and placing 2 peeled apples in box with cake for 3 weeks; then remove and wrap in waxed paper. This cake will keep a year or longer.

Gas saving on a Chambers Fireless Gas Range, 4 hours or more. Time saving, 4 hours to an entire half day.

FRUIT CAKE (inexpensive)

This cake dries out more quickly and is best if not kept more than 3 weeks. Keep in tightly-covered tin box. One or two apples placed in box gives flavor and also retains moisture in cake.

1-1/3 cups butter	1/2 teaspoon allspice
2 1/2 cups brown sugar	1/8 teaspoon salt
2 eggs	1 cup raisins
3 1/2 cups flour	1 cup currants
2 teaspoons cinnamon	1 cup dates
1 small nutmeg	1/4 cup citron
1/2 teaspoon cloves	1/3 cup molasses
	1 teaspoon soda
	2 teaspoons vanilla
	1 1/4 cup sour milk

Cream fat; add sugar and cream the two together; add eggs well beaten; sift 3 cups flour, salt, soda; mix spices and fruit with $\frac{1}{2}$ cup flour; add molasses to milk and add alternately with flour, etc., to creamed mixture; add fruit last; grease pans (either tube or three loaf pans) and line with four thicknesses of wrapping paper; cover with wrapping paper; burn gas full under oven 5 minutes before putting cake in. On a Chambers Fireless Gas Range leave gas on $\frac{1}{2}$ to 1 hour, then fireless 2 hours, or as much longer as desired.

Gas saving on a Chambers Fireless Gas Range, 2 hours or more. Time saving, 2 hours to a whole half day.

CHOCOLATE ANGEL FOOD

Follow recipe for Angel Food cake, using but $\frac{3}{4}$ cup of flour and $\frac{1}{4}$ cup of cocoa sifted with flour and baking

owder 6 times; frost with Seven-Minute Frosting, and when frosting is set, coat all over with $\frac{1}{4}$ pound bitter chocolate melted over boiling water.

BUTTERSCOTCH COOKIES

This recipe makes 4 dozen cookies.

$\frac{1}{2}$ cup butter	1 teaspoon soda dissolved in 2 tablespoons boiling water
$\frac{1}{2}$ cup light brown sugar	
2 eggs	
$\frac{1}{4}$ teaspoon salt	4 cups flour
	1 teaspoon vanilla
1 cup nuts or rolled oats	

Cream butter; add sugar and cream the two together; add eggs well beaten with salt; add soda, flavoring and 2 cups of flour; add nuts and remainder of flour; shape into loaf; chill 2 hours or longer; slice off in very thin slices; place on well-greased baking sheet; turn gas on full for 10 to 15 minutes; place cookies in oven. On a Chambers Range, turn fireless in 2 or 3 minutes and leave in oven 8 to 10 minutes.

Frostings

CHOCOLATE FUDGE FROSTING

2 cups granulated sugar	2/3 cup boiling water
2 tablespoons flour	3 tablespoons butter
$\frac{1}{4}$ teaspoon salt	4 tablespoons cocoa
	1 teaspoon vanilla

Mix sugar, cocoa, flour, salt and water; let boil until it forms a soft ball when tested in cold water; remove from fire and cool until lukewarm; add butter and vanilla; beat until thick and creamy; spread on cake with back of spoon.

WHITE SOUFFLE FROSTING

$\frac{3}{8}$ cup sugar	3 tablespoons hot water
$\frac{1}{4}$ teaspoon salt	
1 egg white, un-beaten	1 teaspoon baking powder
$\frac{1}{2}$ teaspoon lemon	$\frac{1}{2}$ teaspoon vanilla

Place sugar, salt, egg white and water in top of double boiler; set over

cold water; beat with Dover egg beater, adding baking powder when the mixture begins to get frothy; beat 8 minutes after water in lower part begins to boil; remove from fire, add flavoring and beat until thick enough to spread; spread on cake with back of tablespoon.

CARAMEL FROSTING

2 cups No. 10 light brown sugar	1 tablespoon butter
1 tablespoon flour	$\frac{1}{2}$ teaspoon vanilla
$\frac{1}{4}$ teaspoon salt	$\frac{1}{2}$ cup boiling water
	$\frac{1}{2}$ cup cream

Mix sugar, flour, salt and boiling water; cook 5 minutes; add cream and cook until it forms a soft ball when tested in cold water; remove from fire and cool until lukewarm; add butter and vanilla; beat until thick enough to spread. If the mixture becomes too stiff, add a few drops of boiling water and beat until creamy.

Pastries--

Since pastry contains a large proportion of fat, it should be baked in a moderate rather than a hot oven, as formerly believed. This prevents the decomposition of the fat into irritating, fatty acids, and also makes possible the perfect swelling and bursting of the starch grains. Pastry thus made is not indigestible. A Chambers Fireless Gas Range is adapted to this method of baking as is no other stove.

PIE CRUST

This makes one double crust pie, or two single crust pies.

$\frac{1}{4}$ cups flour	4 tablespoons cold water
$\frac{3}{4}$ teaspoon salt	
1 teaspoon sugar	$\frac{1}{2}$ teaspoon baking powder
$\frac{1}{3}$ cup lard	

Sift all dry materials; cut in fat with a fork and moisten with cold water; take out on floured board; roll out to fit pan; on a Chambers Range, turn gas on full 10 to 15 minutes before starting to bake; leave gas on only 5 minutes after putting in oven; bake fireless 15 to 20 minutes.

HOT WATER CRUST

1 1/2 cups flour	1 teaspoon sugar
6 tablespoons lard	$\frac{1}{2}$ teaspoon salt
4 tablespoons boiling water	$\frac{1}{4}$ teaspoon baking powder

Add lard to boiling water; sift dry materials; add liquid while hot to dry materials and mix with fork; chill and roll out to desired thickness.

BUTTERSCOTCH PIE

1 cup brown sugar	3 tablespoons cornstarch
3 tablespoons butter	$\frac{1}{2}$ cups cold milk
$\frac{1}{4}$ teaspoon salt	
4 tablespoons flour	3 tablespoons granulated sugar
2 egg yolks	1 teaspoon vanilla

Cook brown sugar and butter together 5 minutes; add 1 cup milk and cook over hot water until sugar mixture is dissolved; mix granulated sugar, flour and salt with $\frac{1}{2}$ cup of cold milk; add egg yolks, well beaten; add to milk mixture and cook 10 minutes over hot water; remove from fire; add vanilla; cool and fill crust baked over inverted pie pan; cover with meringue made from 2 egg whites, 4 tablespoons sugar and $\frac{1}{4}$ teaspoon baking powder, beaten together until stiff enough to hold its shape; brown in hot oven.

RAISIN PIE

1 1/2 cups raisins	$\frac{1}{4}$ teaspoon salt
$\frac{3}{4}$ cup boiling water	$\frac{1}{3}$ cup cold water
$\frac{3}{4}$ cup sugar	$\frac{1}{2}$ tablespoons lemon juice
1 tablespoon butter	
6 tablespoons flour	$\frac{1}{4}$ teaspoon nutmeg

Cook raisins and $\frac{3}{4}$ cup of water 5 minutes; mix sugar, flour and salt with $\frac{1}{3}$ cup of cold water; add to raisin mixture and cook 5 minutes longer; remove from fire, add butter and lemon juice and nutmeg; line pie plate with pastry, fill with raisin mixture, moisten edge of under crust and cover with top crust; place in moderate oven heated about 10 minutes. On a Chambers Range bake 10 minutes with gas on full; fireless 20 minutes or as much longer as desired.

DUTCH APPLE PIE

4 medium-sized apples	$\frac{1}{4}$ teaspoon mace
2-3 cup sugar	1 tablespoon lemon juice
$\frac{1}{4}$ teaspoon salt	2 tablespoons butter
	2 tablespoons water

Line an eight-inch pie pan with pastry; trim and press firmly around edge; peel, core and cut apples into eighths and place in rows filling

crust; mix sugar, salt, mace and sprinkle over apples; add water and lemon juice; dot over with bits of butter; place in oven. On Chambers Range leave gas on 15 minutes, then fireless 20 to 25 minutes.

MINCE MEAT

5 cups chopped cooked lean beef	3 cups liquor in which meat was cooked
2 quarts chopped apples	$\frac{1}{2}$ cup vinegar
Juice of two oranges	$\frac{3}{4}$ pound finely chopped citron
1 tablespoon salt	Juice of two lemons
2 tablespoons each cinnamon, cloves, allspice	$\frac{1}{2}$ cups brandy or maraschino
1 cup maraschino cherries	cherry juice
2 grated nutmegs	2 teaspoons lemon extract
1 teaspoon almond extract	

Mix all ingredients in order given, except brandy or cherry juice. On a Chambers Range cook under Thermodome with low flame for 15 minutes, then fireless 1 hour, or as much longer as desired. Add brandy and the rind of 2 lemons and oranges; use 2 cups of mince meat to fill lined pastry pan; moisten edges; place on top

crust; place in oven in which gas has been burning full for 10 minutes; on a Chambers Range, turn gas off in 10 to 15 minutes, then fireless 30 minutes or longer if desired.

LEMON CREAM PIE

1/3 cup flour	1 cup boiling water
1 1/4 cups sugar	Juice of 1 large lemon
1/3 cup cold water	
3 egg yolks	1 1/2 tablespoons butter
1/4 teaspoon salt	

Mix flour, sugar and salt with cold water; add boiling water and butter; cook 10 minutes over hot water; add egg yolks, well beaten, and cook 5 minutes longer; add lemon juice and pour in baked pastry crust; cover with meringue; brown in hot oven.

APPLE CREAM PIE

1 1/2 cups chopped apples	2/3 cup sugar
3 tablespoons flour	$\frac{1}{2}$ cup rich milk or cream
1/4 teaspoon salt	$\frac{1}{4}$ teaspoon nutmeg
1 tablespoon lemon juice	Grated rind of one-half lemon
	1 tablespoon butter

Mix all ingredients except butter and nutmeg; line a pastry pan with pastry; fill with apple mixture; dot over with butter and sprinkle nutmeg over top; place in oven in which gas has been burning 10 minutes. On a Chambers Range, leave gas on only 10 to 15 minutes more, then fireless 20 minutes or longer if desired.

PUMPKIN PIE

1 cup cooked pump-kin	2 egg yolks, well beaten
1 cup rich milk	1 teaspoon cinnamon
$\frac{3}{4}$ cup light brown sugar	1 teaspoon sugar
1/4 teaspoon salt	$\frac{1}{4}$ teaspoon allspice
1/4 teaspoon nutmeg	1 teaspoon baking powder
2 egg whites	$\frac{1}{2}$ teaspoon ginger
2 tablespoons melt-ed butter	

Mix all ingredients; fold in stiffly beaten egg whites; pour in lined pastry pan; place in oven in which gas has been burning 10 minutes. On a Chambers Range, leave gas on only 10 to 15 minutes more, then fireless 20 minutes or longer if desired.

Salads---

CRANBERRY SALAD

This recipe serves 8.

2 cups cranberries	1 package lemon jello
2 cups sugar	$\frac{1}{4}$ cup boiling water
$\frac{1}{2}$ cup cold water	$\frac{1}{2}$ teaspoon salt
1 cup chopped celery	1 cup chopped nuts

Cook cranberries, sugar and cold water until berries are soft; dissolve jello in boiling water; add salt and add to cranberry mixture; cool; add celery and nuts and mold; serve with fruit salad dressing and whipped cream.

GINGER ALE SALAD

This recipe serves 8.

1 envelope gelatine	1 tablespoon crystallized ginger, cut fine
$\frac{1}{2}$ cup cold water	
1 cup boiling water	
1 cup ginger ale	Juice of one lemon
$\frac{1}{2}$ teaspoon salt	2/3 cup sugar
2 cups diced fruit—white grapes, pineapple and oranges	

Soften gelatine in cold water for 5 minutes, dissolve in boiling water; add sugar, salt, crystallized ginger, lemon juice and ginger ale; cool; when it begins to thicken, add fruit;

pour into porcelain pan or individual molds; let stand in refrigerator until firm; serve with fruit salad dressing, whipped cream and nuts.

SPANISH SALAD

This recipe serves 10 to 12.

$\frac{1}{2}$ cup pimiento	$\frac{3}{4}$ cup carrots, put through food chopper
$\frac{1}{4}$ cup green pep-pers	
1 teaspoon grated onion	$\frac{1}{2}$ cup shredded cabbage
1 teaspoon salt	1 tablespoon lemon juice
$\frac{1}{8}$ teaspoon cayenne pepper	1 package lemon jello
1 cup nuts	$\frac{1}{2}$ cup boiling water
$\frac{1}{2}$ cup diced celery	
$\frac{1}{3}$ cup vinegar	3 tablespoons sugar

Dissolve jello in boiling water; add sugar, salt, pepper, vinegar, lemon juice; cool; add vegetables and nuts; chill and serve with mayonnaise.

PEAR SALAD

8 halves of cooked pears	$\frac{1}{4}$ cup nuts
	$\frac{1}{4}$ cup fruit salad dressing
1 cup Philadelphia cream cheese	1 pimiento, diced

Mix cheese, nuts, pimiento and salad dressing and shape into balls; place balls in center of pear halves;

press the two halves tightly together; paint sides of pear with tips of finger dipped in a little red and orange fruit coloring; fasten leaf on stem end with a clove; serve on lettuce leaf cups, with fruit salad dressing and nuts.

CHEESE SALAD

This recipe serves 6.

2 cups American cream cheese	2 pimientos
1 1/2 cups diced celery	1 cup mayonnaise
6 diced sweet pickles	$\frac{1}{2}$ cup nuts

Mix cheese, celery, pimientos, nuts and pickles and lightly fold in mayonnaise; serve on lettuce cups.

CHICKEN OR VEAL SALAD

This recipe serves 8.

2 cups cubed chicken or veal	1 cup whipped cream
1 cup diced celery	1 cup white grapes, cut in halves and seeds removed
2 pimientos, finely chopped	1 cup nuts

Mix meat, celery, pimientos, grapes and nuts and moisten with mayonnaise; fold in 1 cup whipped cream; serve on lettuce cup.



Cabbage au Gratin, Cheese
Endive Salad
Potatoes in Half Shell

Creamed Cauliflower
Mayonnaise Bowl
Salad Spoon
Salad Fork

Malaga Sweet Potatoes
Endive Salad
Baked Beans, Bacon
Sweet Pickles

FROZEN FRUIT SALAD

3/4 pounds white grapes	2 tablespoons cold water
1 cup pecans	1/4 cup boiling water
1/2 cup almonds	1 cup maraschino cherries
1 cup fruit salad dressing	Few grains cayenne
1/4 teaspoon salt	1 cup whipped cream
4 slices pineapple	3 tablespoons sugar
2 tablespoons gelatine	

Soak gelatine 5 minutes in cold water; dissolve in boiling water; add sugar, salt and cayenne; mix fruits and nuts; add gelatine to salad dressing; fold in fruit and cream; put in mold; pack in ice and salt.

TOMATO SALAD

6 tomatoes	1/2 cup pearl onions
1 cup cottage cheese	1/2 cup French dressing

Peel tomatoes and cut in eighths, without severing sections; open so as to represent the petals of a flower; place onions in center and cheese be-

tween sections; serve with French dressing; garnish with paprika.

ENDIVE SALAD

This recipe serves 5.

1 large head of endive	2 hard boiled eggs
4 slices diced bacon	2 teaspoons salt
1 tablespoon flour	2 tablespoons sugar
	1/2 cup vinegar

Fry out bacon in frying pan; add flour, stirring until well blended; add sugar, salt and vinegar; let boil 3 minutes; arrange endive on salad plates; pour mixture over and cover with slices of hard boiled eggs; garnish with paprika.

RUSSIAN SALAD

This recipe serves 8.

3 cups shredded cabbage	1/2 cup mayonnaise
20 marshmallows	1 cup shredded pineapple
1 teaspoon salt	2 pimientos

1 cup whipped cream 3 tablespoons sugar
few grains cayenne

Add salt and sugar to cabbage; mix with marshmallows, pineapple, and pimientos; fold mayonnaise into whipped cream and lightly fold all together.

TWENTY-FOUR HOUR SALAD

This recipe serves 8.

4 slices of pineapple	1/2 cup cream
20 marshmallows	1/2 cup whipping cream
1 cup blanched almonds	2 tablespoons sugar
3 egg yolks	1/8 teaspoon salt
	1 tablespoon lemon juice

Beat egg yolks; add sugar, salt and cream and cook 10 minutes; cool; drain pineapple; cut in long strips; cut marshmallows and nuts and pour over custard; add lemon juice; cool; fold in 1/2 cup cream whipped stiff; set in refrigerator for at least 12 hours.

Salad Dressings

NEVER FAIL MAYONNAISE

Part I

2 tablespoons salad oil	1/3 cup flour
	1 cup cold water

Mix all ingredients. On a Chambers Fireless Gas Range, place under Thermodome, bring to good boil, turn off gas, and fireless 15 minutes.

Part II

2 egg yolks	2 tablespoons lemon juice
1 teaspoon salt	1 cup salad oil
1/4 teaspoon paprika	1/3 cup sugar
1/4 teaspoon mustard	1 teaspoon sugar

2 tablespoons vinegar

Beat egg with seasonings well;

slowly add lemon juice and vinegar; pour oil over all this mixture but do not stir; pour hot mixture, as in Part I, over this, and beat with Dover egg beater until thick.

FRUIT SALAD DRESSING

3/4 cup pineapple juice	2 tablespoons lemon juice
1/3 cup cold water	3 tablespoons flour
2 egg yolks	1/4 teaspoon salt
1/3 cup sugar	1 tablespoon butter

1/2 cup whipped cream

Mix flour, sugar and salt; add cold water; add egg yolks well beaten, and

butter; cook 10 minutes over hot water; add pineapple juice; remove, add lemon juice, cool and fold in cream whipped until stiff.

FRENCH DRESSING

1/4 teaspoon salt	2 teaspoons sugar
1 teaspoon paprika	2 tablespoons Taragon vinegar
6 tablespoons oil	
2 teaspoons Worcesteshire sauce	2 tablespoons lemon juice

Few grains cayenne

Put all ingredients in salad dressing bottle, shaking until well blended; chill.

Desserts---

BAKED CARAMEL CUSTARD

This recipe serves 6.

2 cups scalded milk	1/3 cup sugar
4 tablespoons corn starch	3 egg yolks
1/4 teaspoon salt	4 tablespoons caramel syrup
4 egg whites	

Mix sugar, cornstarch and salt; add egg yolks and beat slightly; add milk and syrup and fold in stiffly beaten whites; pour in pudding pan; set pan in larger pan of boiling water and bake until, when tested with a silver knife, the knife comes out clean; have oven heated moderately, gas $\frac{1}{2}$ on for about 10 minutes before placing in oven. On a Chambers Fireless Range, leave gas on 5 minutes more, then fireless 25 minutes.

ORANGE WASHINGTON PIE

This recipe serves 8.

1 egg	2 tablespoons butter
1 cup sugar	2 cups flour
1/8 teaspoon salt	3 teaspoons baking powder
1 cup milk	
1 grated orange rind	

Sift flour 3 times with baking powder; to the well-beaten egg, add sugar and salt and beat until very light; add melted butter and orange rind, then alternately milk and flour; pour into 2 shallow round pans; place in oven in which the gas has been burning 12 minutes; after 10 minutes, turn fireless for 15 minutes or longer; spread orange filling between layers.

ORANGE FILLING

1/2 of orange rind	1 tablespoon lemon juice of one orange
2 1/2 tablespoons corn starch	1 cup boiling water
2 1/2 tablespoons cold water	1/2 cup sugar
	1 egg
	1/8 teaspoon salt

Mix sugar, cornstarch and salt with cold water; add egg and beat well; add boiling water, butter, grated rind and cook 10 minutes over hot water; remove from fire and add lemon and orange juice; place between cakes at once; sift powdered sugar over top and serve with cream cheese.

ANGEL FOOD CHARLOTTE

Bake angel food in square tube pan; cut in slices 1-inch thick; cover each slice with marshmallows (about six to eight marshmallows); place in

moderate oven until marshmallows are slightly browned; remove, then cover with layer of fresh strawberries; top with whipped cream sweetened and flavored with vanilla; sprinkle with pecans.

DATE PUDDING

This recipe serves 8.

2 cups fine bread crumbs	2 cups dates, seeded and chopped
1 cup flour	1/4 teaspoon salt
1/3 cup butter	2 teaspoons baking powder
3/4 cup sugar	1 cup milk
1 teaspoon vanilla	2 eggs
1 cup nuts	

Soak bread crumbs in milk; add sugar, salt and eggs well beaten; sift flour and baking powder and add to first mixture; add dates, nuts, flavoring and melted butter; pour into well-buttered oblong baking pan; place in oven. On a Chambers Fireless Gas Range, turn gas off after 10 or 15 minutes, then fireless 20 minutes; serve with vanilla pudding sauce, whipped cream and nuts.

VANILLA PUDDING SAUCE

1 cup sugar	6 tablespoons butter
1 egg	6 tablespoons boiling water
1/8 teaspoon salt	
1 teaspoon vanilla	

Mix sugar, egg, boiling water and salt; add butter; cook 10 minutes over hot water; add vanilla.

MACAROON FLUFF

1 package loganberry or pistachio jello	1/2 pint cream
12 macaroons	
1 1/2 cups boiling water	

Dissolve gelatine in boiling water; cool until it begins to stiffen; beat with Dover egg beater until mixture holds its shape, then fold in cream, beaten until stiff, and macaroons; serve in sherbet glasses and sprinkle with chopped pistachio nuts.

BAKED APPLES

5 medium-sized cooking apples	1 cup water
2/3 cup sugar	1/8 teaspoon salt
2 tablespoons flour	1/2 teaspoon nutmeg or cinnamon
1/3 cup raisins	1/3 cup nuts

Wash and core apples; cut a ring through the skin of the apples at the greatest circumference to prevent apple falling apart when baked; stuff centers with raisins and nuts and

cover with sugar, flour, salt and cinnamon; pour water around; place in oven which has been heating 10 to 15 minutes. On a Chambers Fireless Gas Range, turn gas off after another 10 minutes, then fireless 25 minutes, or as much longer as desired; place a marshmallow on each; relight oven to brown marshmallows.

FRUIT SOUFFLE

This recipe serves 8.

1 1/4 cups apricot pulp	3 egg whites
2/3 cup sugar	1/8 teaspoon salt
1/2 cup nuts	1/2 teaspoon baking powder

Drain juice from fruit and rub through sieve; heat and add sugar; beat whites of eggs until stiff; add baking powder; add gradually hot fruit pulp, salt and nuts; continue beating; pour into buttered individual molds, three-fourths full; set mold in pan of hot water; place in oven which has been heating 10 to 15 minutes; on a Chambers Range in 10 minutes turn off gas and fireless 20 minutes, or longer if desired; serve with whipped cream.

STEAMED CARROT PUD-DING

1 cup carrots put through food chopper	3 tablespoons butter
1 teaspoon soda per	1 teaspoon nutmeg
1 cup raw potatoes put through food chopper	1 teaspoon cinnamon
1 cup sugar	1/2 teaspoon cloves
1 cup flour	1/4 teaspoon salt
	1 cup raisins

Mix all together; pour into well-greased tube cake pan; set in larger pan containing boiling water; cover tightly; set in oven. On a Chambers Range place in a small kettle inside a large kettle of hot water and boil under Thermodome 20 minutes, then fireless 3 hours, or as much longer as desired. Serve with vanilla pudding sauce.

HEAVENLY FOOD

2 eggs well beaten	1 teaspoon baking powder
1 cup sugar	
6 tablespoons flour	1/2 pound dates
1/4 teaspoon salt	1/2 pound pecans or English walnuts

Mix sugar, flour, salt, and baking powder; add to well beaten eggs; add dates, stoned and cut, and nuts; pour in well-buttered shallow pan; place in

oven. On a Chambers Range, burn gas 10 to 15 minutes, then fireless 25 minutes. Remove, break in pieces on a platter, place over this 2 oranges diced, 2 bananas diced and 1 cup pineapple diced, and sprinkle with $\frac{1}{2}$ cup of sugar; whip 1 cup of cream and place on top; garnish with nuts.

APPLE CRISP

Cover an unbaked pie crust with halves of apples, peeled and cored, and placed with rounded sides up. Cover with the following mixture:

$\frac{1}{3}$ cup flour 1 teaspoon cinnamon
2 tablespoons butter $\frac{1}{2}$ cup sugar

On a Chambers Range, bake with gas turned rather low for 20 minutes, then fireless 40 minutes; serve with whipped cream.

PINEAPPLE TORTE

$1\frac{1}{2}$ cup light brown sugar 2 tablespoons butter

6 slices pineapple

Butter an iron skillet; spread sugar over bottom and dot butter over sugar; place slices of pineapple over butter; pour over this a batter made as follows and bake with gas turned

rather low for 20 minutes, then fireless 45 minutes:

$1\frac{1}{2}$ cups granulated sugar $\frac{1}{2}$ cup cold water
3 eggs $1\frac{1}{2}$ cups pastry flour
1 teaspoon vanilla $\frac{1}{4}$ teaspoon salt
1 $\frac{1}{2}$ teaspoons baking powder

Beat eggs and sugar together 10 minutes; add alternately water and flour (sifted with baking powder and salt 3 times); then vanilla; invert cake when removing from pan; place maraschino cherry in center of each slice of pineapple, and heap outer edges of pineapple with whipped cream and nuts.

Candies---

KNEADED WHITE FUDGE

2 cups granulated sugar $\frac{1}{8}$ teaspoon salt
2 tablespoons flour 1 cup hot water
3 tablespoons butter

Mix dry materials, add water and cook until it forms a soft ball when tested in cold water; remove from fire, add butter and let stand until almost cold; add flavoring and beat until stiff enough to be kneaded; knead, form into long loaf, and cut in slices; for chocolate fudge add 4 tablespoons of cocoa to dry materials before cooking.

PENUCHE

3 cups light brown sugar 1 cup cream
3 tablespoons butter
 $\frac{1}{4}$ cup boiling water

Cook sugar and butter and water 3 minutes; add cream and cook until it forms a soft ball when tested in cold water; cool and beat until stiff; pour out in buttered pan and cut out in squares.

ORANGE PRALINES

2 cups granulated sugar 1 cup cream
1 cup light brown sugar $\frac{1}{2}$ cup corn syrup
1 cup pecans 1 tablespoon orange juice
Peeling of 1 orange

Cook sugar, syrup, cream and orange juice until it forms a soft ball when tested in cold water; cool; add

pecans and peeling of orange cut very fine; stir until very thick; drop from end of spoon on oiled paper.

FRUIT LOAF

2 cups light brown sugar 1 tablespoon butter
 $\frac{1}{4}$ cup boiling water $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ cup cream 1 cup raisins
 $\frac{1}{2}$ teaspoon cream 1 cup figs
of tartar $\frac{1}{2}$ cups almonds
1 teaspoon vanilla 1 cup dates

Place sugar and boiling water in sauce pan; let come to a boil; add cream of tartar and boil 5 minutes; add cream, butter and salt and cook until it forms a soft ball when tested in cold water; put raisins, figs, almonds and seeded dates through food chopper; cool syrup until lukewarm; add vanilla; pour over fruit; mix well and add nuts; wring out a square of cheese cloth or muslin soaked in hot water; spread out on table or slate; spread mixture out, and roll; when cold, cut in slices. This will keep for several weeks.

ITALIAN CREAMS

3 cups sugar 1 cup nuts
1 cup cream or rich milk 1 tablespoon butter
1 teaspoon vanilla

Caramelize 1 cup sugar; add $\frac{1}{2}$ cup water; cook cream and 2 cups of sugar 5 minutes and add caramel syrup; cook until the mixture forms a soft ball when tested in cold water;

add butter and flavor; cool and beat; add nuts; pour on buttered platter and cut into squares.

COCOANUT BRITTLE

$1\frac{1}{2}$ cups sliced fresh cocoanut $\frac{1}{2}$ cup water
 $\frac{1}{2}$ cup light corn syrup 2 tablespoons butter
2 cups sugar $\frac{1}{4}$ teaspoon salt

Brown sliced fresh cocoanut in oven at low temperature for 20 minutes; cook sugar, corn syrup and water in sauce pan, stirring until sugar is dissolved; cook until a firm ball forms when tested in cold water; remove from fire and add cocoanut, stirring only enough to mix; if stirred too much the brittle will sugar; pour out in a thin sheet on a well-greased tray; when hard, break in pieces.

ENGLISH TOFFEE

2 cups granulated sugar $\frac{1}{8}$ teaspoon salt
1 $\frac{1}{2}$ cups white corn syrup 3 tablespoons butter
1 teaspoon vanilla $\frac{1}{2}$ cups thin cream

Pour all ingredients except butter and vanilla into a sauce pan; cook, stirring until sugar is dissolved; cook until the syrup forms a firm ball in water; add vanilla and butter; pour out into thin layer in a well-greased pan; mark off in squares while still warm.

For nut toffee add 1 cup almonds just before pouring into pan.

Beverages---

RECEPTION COCOA

This recipe makes 6 cups.

4 tablespoons cocoa	6 tablespoons sugar
Few grains salt	1 tablespoon flour
1 tablespoon butter	3/4 cup boiling water
4 cups scalded whole milk	

Mix cocoa, sugar, salt and flour; add boiling water; on a Chambers Fireless Gas Range, place under Thermadome, using fire only long enough to bring to a boil, then fireless 20 minutes; add butter and scalded milk; keep hot and beat 2 minutes with Dover egg beater; add few drops of vanilla or bit of cinnamon; place whipped cream or marshmallows in

cups and pour boiling cocoa over. The cocoa paste may be made in large quantities and kept for several days, combining it with milk when used.

COFFEE (PERCOLATED)

1 cup coffee, finely ground	6 cups boiling water
	1/8 teaspoon salt

Mix salt with coffee; place in percolator; add boiling water and let boil 5 to 10 minutes.

COFFEE (BOILED)

2 tablespoons coffee for each cup	
1 cup boiling water for each cup	
1/8 teaspoon salt for each six cups	
1/2 egg white for each six cups	

3 tablespoons cold water for six cups

Mix coffee, egg white and salt and cold water; pour over boiling water; let boil very slowly 3 to 5 minutes; strain off and serve.

ICED TEA

6 teaspoons tea, green and black mixed	Juice of 2 oranges
	3 cups boiling water
	Cracked ice

Juice of 1 lemon Sugar

Pour boiling water over tea; let stand where it will keep hot 4 minutes; strain; add orange juice, lemon juice and sugar; pour while hot in glasses filled 3/4 full of cracked ice or ice cubes.

Frozen Desserts---

CUSTARD ICE CREAM

This recipe makes 3 pints.

3 cups rich milk	3 eggs
2 cups cream	2 tablespoons flour
1 cup sugar	1/4 teaspoon salt
1 teaspoon vanilla	

Scald milk; beat eggs and combine with 1/2 of the sugar; mix flour and salt with remainder of sugar; mix all with hot milk and cook 10 minutes; cool, add vanilla, and fold in cream whipped stiff, freeze, using 5 parts ice to 1 part salt; pack and allow to ripen 3 hours. Serve with

CHOCOLATE SYRUP

1 ounce bitter chocolate	1/8 teaspoon salt
late	1 3/4 cups sugar
4 tablespoons sugar	1 teaspoon vanilla
1 cup boiling water	

Melt chocolate over hot water; add 4 tablespoons of sugar and boiling water; stir constantly; when smooth and glossy, add remaining sugar and salt; cook 4 minutes; cool and add vanilla.

MAPLE PARFAIT

2 cups whipping cream	3 egg whites
1 cup maple syrup	1/8 teaspoon salt
1/2 cup sugar	2 teaspoons vanilla
1/4 cup water	1 cup pecans
	1 cup cream

Boil sugar, maple syrup, salt and water; add 1 cup cream and continue boiling until it forms a firm ball when tested in cold water; pour slowly into stiffly beaten egg whites, beating constantly; when cold, cut and fold in whipped cream, nuts and vanilla;

pack in a mold or in freezer without stirring, using 2 parts ice to 1 part salt and allow to stand 4 hours; seal lid on with paraffin and completely cover with ice and salt mixture.

CRANBERRY ICE

This recipe makes 2 quarts.

1 quart cranberries	4 cups water
1 cup sugar	2 cups sugar
1 cup water	1/4 cup lemon juice
1/8 teaspoon salt	1 cup pecans

Cook cranberries with 1 cup sugar and 1 cup of water until soft; rub through sieve; add salt; boil 4 cups water and 2 cups sugar 10 minutes; cool; combine cranberry pulp, syrup and lemon juice; freeze until mushy; add nuts and freeze until stiff.

Sandwiches---

Use oblong sandwich loaf of bread 24 hours old; remove crusts from all sides of loaf and cut the loaf lengthwise; spread slice with softened butter and filling and place second slice over filling. The long sandwich may then be cut in any size or shape desired.

HOT HAM SANDWICHES

½ pound cold boiled ham	2 eggs
½ cup mayonnaise	¼ cup milk
8 slices of bread	½ teaspoon salt
	2 tablespoons butter

Put ham through food chopper; moisten with salad dressing, spread on slices of bread, placing 2 slices together; beat egg, add milk and salt, and beat together; dip sandwich into egg mixture and saute until golden brown on both sides; cut each in two triangular pieces.

CHICKEN SALAD SANDWICH

This recipe makes 12 sandwiches.

1 cup cold chicken	1 tablespoon
½ cup chopped celery	minced onion
2 diced sweet pickles	1 hard boiled egg
Few grains of cayenne	Mayonnaise
	½ teaspoon paprika

Chop all ingredients very fine; mix all together, add salad dressing to moisten and season with salt and pepper; use head lettuce with filling in serving the sandwiches.

CHEESE SANDWICHES

This recipe makes 10 sandwiches.

¼ pound cheese	½ cup English walnuts
2 sweet pickles	nuts
1 pimiento	Salt, red pepper and paprika
1 dozen olives	

Grate or grind cheese; chop pickles, nuts, olives and pimiento; mix and moisten with mayonnaise; use head lettuce with filling.

CLUB SANDWICHES

Toast 3 slices bread on one side only; spread toasted side with butter; cover with head lettuce and mayonnaise; place 1 slice of cold sliced chicken on top and cover with thin slices of cucumber; over this place second slice of toast; cover with crisp bacon and sliced olives; cover with third slice of toast, head lettuce and slice of tomato; top with mayonnaise.

DATE SANDWICHES

¾ pound ground dates	4 tablespoons brown sugar
1 cup raisins	1 tablespoon butter
½ cup nuts	Boiling water to make paste
3 tablespoons lemon juice	Few grains cayenne

Mix all ingredients with boiling water to make a thick mixture; use 1 slice of brown bread and 1 slice of white bread.

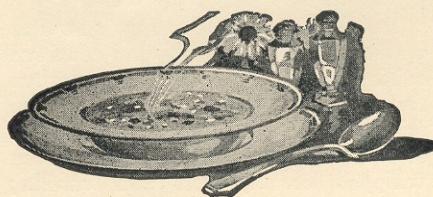
RIBBON SANDWICHES

Cut graham and white bread in ½-inch slices; butter pieces, two slices of white and one slice of graham, and put together with cheese sandwich filling, having three layers; wrap in damp cloth and put under a weight; let stand 2 hours; cut down in ½-inch slices.

BANANA SANDWICHES

3 ripe bananas mashed	½ cup chopped nuts
3 hard boiled egg yolks mashed	½ cup crisp bacon diced
¼ teaspoon salt	Few grains red pepper

Mix all together and use brown bread, sliced thin; put together with head lettuce.



Meal Planning--

THE three factors which are of greatest importance in the preparation of meals are labor, time and income. Much time, nervous energy and food may be saved if the meals are planned at least two days in advance, as marketing thus can be done much more economically.

"Balanced menus" need not strike terror into the heart of the housekeeper who knows

little of calories, vitamins, protein, carbohydrates, etc.

The matter of balanced diet has been simplified by the classification of our foods into five main groups, and by seeing that at least one food is selected from each group for at least two meals each day. These groups are:

Group 1. Fruits and vegetables.

Group 2. Meat, eggs,

milk, cheese, nuts, dried beans and peas.

Group 3. Starchy foods, such as potatoes, cereals and bread.

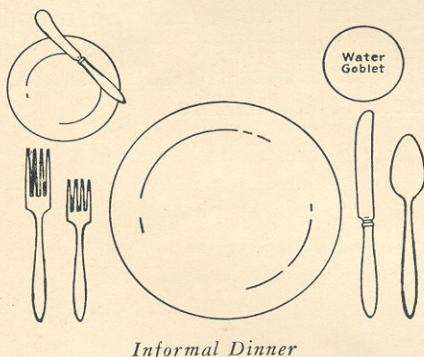
Group 4. Sweets—such as sugar, honey, syrups, jams, etc.

Group 5. Fats—butter, cream, bacon, etc.

Keep these five groups in mind, and do not serve too much of any one class of food.

Table Service--

The space for each person, together with necessary china, glass, silver and linens, is known as the "cover." The

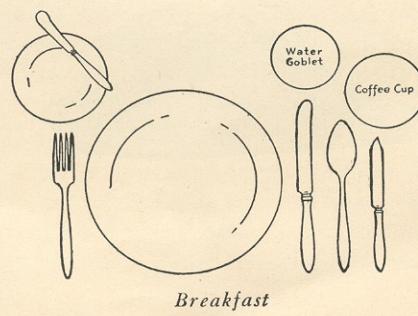


space allowed for each cover varies from 20 inches to 30 inches.

Silver should be placed one inch from, and at right angles to, the edge of the table. Knives, forks and spoons are placed in order of their use from the outside toward the plate, the forks on the left

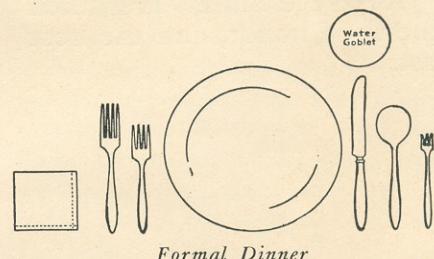
side and knives and spoons on the right. The cocktail or oyster fork is the only exception if it is used, it should be placed at the extreme right.

The cutting edge of the knife is turned toward the plate. Forks are placed with tines up, spoons with bowls up. Spoons or forks for dessert and coffee should be laid by plate or saucer at the time or serving if there are several forks, spoons and knives required for the preceding courses, since too great an ar-



ray of silver is not considered the best form.

The glass is placed at the tip of the knife, slightly to the right.



The bread and butter plate is placed at the tip of the fork and a little to the left. The butter spreader is laid across the edge of the plate, with handle to the right. The bread and butter plate is never used at a formal dinner.

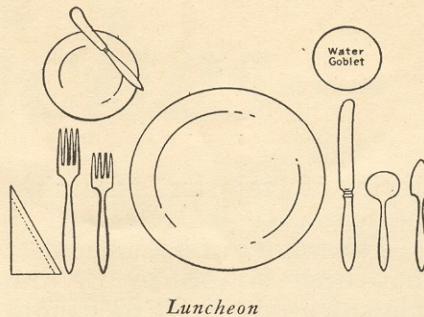
Serving silver is arranged on the table when the dish of food is brought in, and not placed in the dish previously.

All pieces should be at right angles to the edge of the table and parallel to silver at cover.

Allow one pair of salt and peppers for each two covers.

Chair should be placed so that the front edge of each chair touches or is just below the edge of the table cloth.

The floral decoration or centerpiece should be very low or very high so as not to obstruct the view across the table. The centerpiece should



conform to the shape of the table—round, square or oblong.

The napkin is placed at the left of the fork one inch from the edge of the table, with the open corner, the lower one, next to the fork. If place cards are used they may be placed on the napkin or at the top edge of the plate.

For a formal dinner, a roll or a piece of bread is often placed in sight within the fold of the napkin, butter not being served at a strictly formal dinner or luncheon.

Serving---

Fill water glasses three quarters full just before the meal is announced.

All dishes containing olives, jelly, nuts, bonbons, etc., may be placed on the tabel, but for formal dinners, they should be served from serving table or buffet.

Serve the hostess first, then guests of honor, and the host last.

Place and remove dishes and pass or offer food from the left, using the left hand, except beverages which are served from the right with the right hand.

Always place cups with handles to the right.

Hold serving dish or plate low for the convenience of those seated.

Food should be removed

first, then soiled dishes, then clean dishes.

Everything relating to a course should be removed before starting the next course.

To remove crumbs from the table, use folded napkin and a tray.

In the English style of service, the host serves the meat and vegetables, while the hostess serves the soup, salad, dessert and coffee.



MODERN COOKERY

A New and Greater EMANCIPATION *for WOMEN*

THE FIRST QUARTER of the twentieth century has proved an epoch-making twenty-five years for the women of these United States. Science is more and more contributing to the emancipation of the American housewife from the greatest drawback of domestic life—needless drudgery.

And one of the most heartening aspects of this emancipation of the hitherto overworked housewife is the fact that the new tools with which science is arming housewives are not going into the home of the rich only—they are going into all types of homes over this broad land—into the unpretentious isolated farm house, into the modest frame cottages and bungalows in every State in the Union.

One by one the shackles are being removed from the feet of the too-willing but overburdened home-worker. Gas and electricity have everywhere been harnessed to do her bidding; today the housewife in the most modest home is the mistress of appliances and conveniences which half a century ago were not dreamt of even in palaces.

And of all these domestic marvels nothing is more interesting nor more typical than the evolution of the cook stove.

We all remember the tyranny of the old-fashioned coal range or wood stove; how bitter cold in winter would be the big kitchen in the morning before the fire was "laid"; how the kitchen in summer would become swelteringly, sickeningly hot as the range would give out more and more heat when the family dinner was

cooking. And the back-breaking labor in the hewing of wood and carrying of coal to feed the stove.

Then came the first gas stove—it seemed almost a miracle although at first it was a very primitive affair. For all its convenience it still radiated an uncomfortable and wasteful amount of heat and when the family pork and beans were to be cooked thrifty housewives either lighted the range or wished they had one to light, for to use three or four hours' gas for one dish was a great extravagance.

In the meantime experts were untiringly seeking for the "last word" in gas range equipment. Then came the gas range with insulated oven and thermodome for top stove cooking.

A stove with an oven so insulated that it does not radiate its heat. This gives the kitchen an unchanged temperature. But this retained heat principle is carried much further. For the gas need only be turned on for a short time in cooking, after which the heat already generated in the oven will finish cooking the meal. And this new principle is extended to top stove cooking (where it is estimated that 60 per cent of the cooking is done) for stewing, boiling, etc. By means of the Thermodome, a heavily insulated dome-shaped hood suspended over the burner, the food cooks for hours without attention on retained heat.

The application of this simple principle of retained heat to the kitchen stove reveals a veritable "Promised Land" of freedom for housewives—a cool kitchen, no heavy steamy odors to take her appetite away, no hovering

around the kitchen to watch the pots for fear the food will burn, food whose flavor and succulence is retained. And whole afternoons out of the house with the carefree assurance that the dinner is "carrying on" by itself.

Not to speak of the monthly gas bill cut in half—now the family can have savory soups, pork and beans, fresh boiled beets—all those slow cooking dishes that are ruinously expensive on ordinary gas stoves.

In presenting our "Validity Booklet" to American housewives we are not presuming to ask you to read anything which represents our opinions or the opinions of any group of people interested in the business of manufacturing or selling gas stoves.

We do present to you, however, the pooled experience of a varied and representative group of people. These people could have no possible object in expressing their opinions and relating their experience other than a sincere desire to share with American home-makers their discovery of a forward step in household economy.

You cannot fail to be interested in the results of experiment made by the Applecroft Home Experiment Station, Greenlawn, L. I., Mrs. Christine Frederick, Director. The Applecroft Home Experiment Station is dedicated to the service of American housewives and to the solution of their problems.

* * *

We trust that you will find this publication worthy of a place beside your favorite books on domestic science.

What "Modern Priscilla" says of CHAMBERS RANGES

If You Are Purchasing a Stove

By RUTH AXTELL CHALMERS

(Excerpts from an article in the February, 1926, *Modern Priscilla*)

A STOVE is such an important piece of household equipment and represents so large an investment that careful study and consideration should go into its selection.

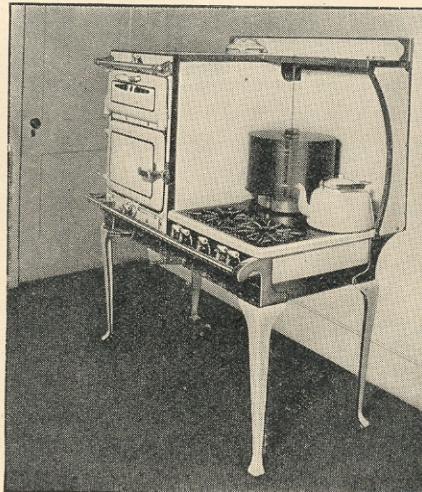
Gas stoves

IN GAS RANGES the most important of the special features are oven insulation, automatic oven temperature control, and the solid top.

Oven insulation

Oven insulation is a point which is being stressed more and more heavily. Its purpose is to confine heat in the place where it is to be utilized instead of allowing it to radiate into the surrounding atmosphere. The principle is theoretically sound and in

practice it means economy of fuel and a comfortable temperature in the kitchen. If the kitchen is not warmed in cold weather from the central heating plant of the house a separate heater is a more logical solution of the problem than the gas oven.



A "fireless" stove which does most of its work on retained heat is the last word in the economical use of gas.

The insulated stove of the fireless type is an interesting development. The oven is so designed that much of the baking can be done on retained heat and, moreover, an insulated hood fitting over one of the surface burners converts it into another fireless cooker. With a stove like this, gas bills may be reduced from one-half to two-thirds and the housewife is free to do other things while food is cooking.

In her article Miss Chalmers advises: "If possible make your selection of a stove from those carried by local dealers so that it will be easy to obtain service should the need arise."



Another seal of approval
—earned by Chambers
Ranges in a Priscilla
Proving Plant test.

The individual enthusiasm of a housewife like Mrs. Wiley and the thousands of other Chambers users is perhaps of greater value to other housewives than even the public endorsement given to the Chambers Range by the four leading national Domestic Science Institutes.



Mrs. HARVEY W. WILEY

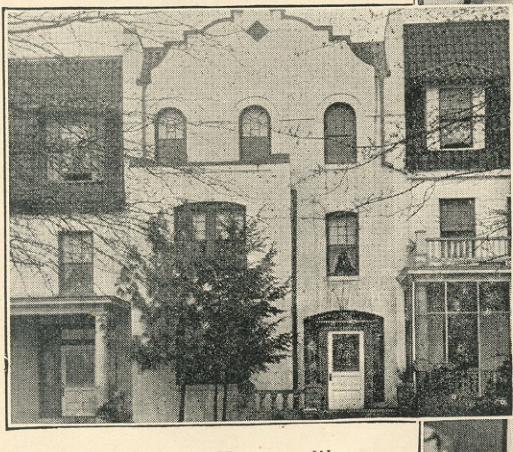
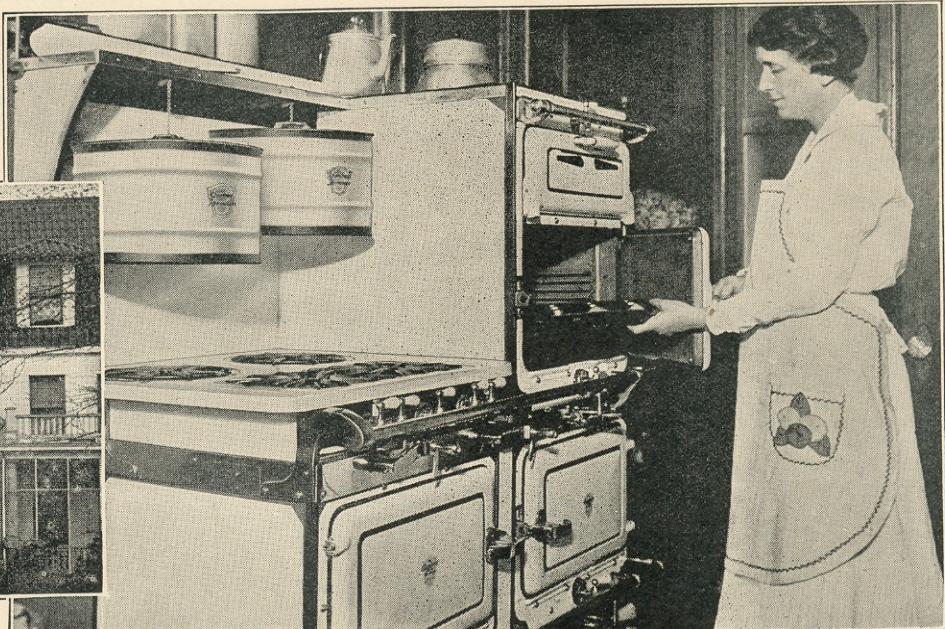
Is yet another well-known American Housewife who writes of Her Experience with the Chambers Range

IN HER LETTER Mrs. Wiley says: "The Chambers Fireless has cut in half my bill for gas for cooking purposes. I am particularly enthusiastic over the Thermodome feature of the stove. Vegetables are prepared deliciously with *never over ten minutes'* consumption of gas and without the danger of the water boiling away and the vegetables being burned.

"Meat and fowl can be deliciously prepared with

the consumption of a half hour or three-quarters of an hour's burning of gas, depending on the gas pressure. It enables one to prepare the meal some time before the dinner hour and then have spare time and a free mind in which to do other things."

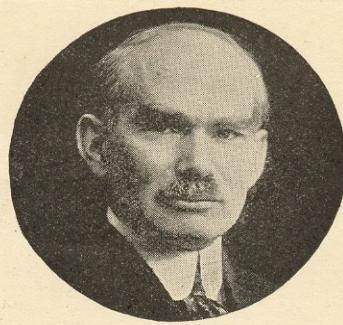
(Signed) ANNA KELTON WILEY, Washington, D. C.



The home of Mrs. Harvey W. Wiley in Washington, also the kitchen of Mrs. Wiley's home showing the Chambers Fireless Gas Range.



The Chambers Fireless Gas Range has been awarded this seal of approval from Good Housekeeping Institute.



Dr. LEE DE FOREST

“The Wizard of Radio”

*Fellow of the American Institute of Electrical Engineers
and a distinguished authority on engineering
science, speaks of the Chambers Range
in the following letter:*

“THE CHAMBERS FIRELESS GAS RANGE has been in my home at Spuyten Duyvil more than two years. I find it accomplishes what you claim.

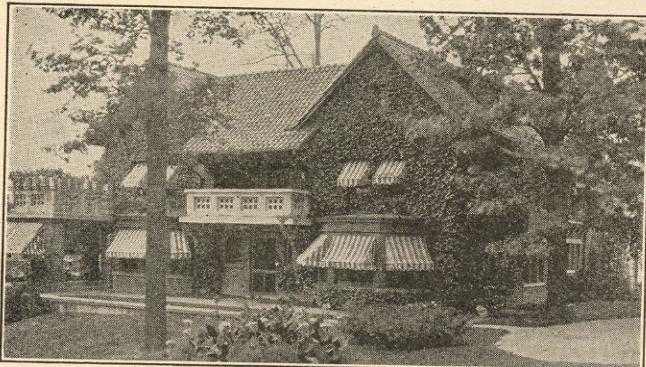
“Cooking by retained heat is a perfectly logical and scientifically correct principle. The method is as logical as is applying insulation to refrigeration.

“Now that the Chambers with its insulated oven and Thermodome has come into existence, the thought arises—why did we ever try

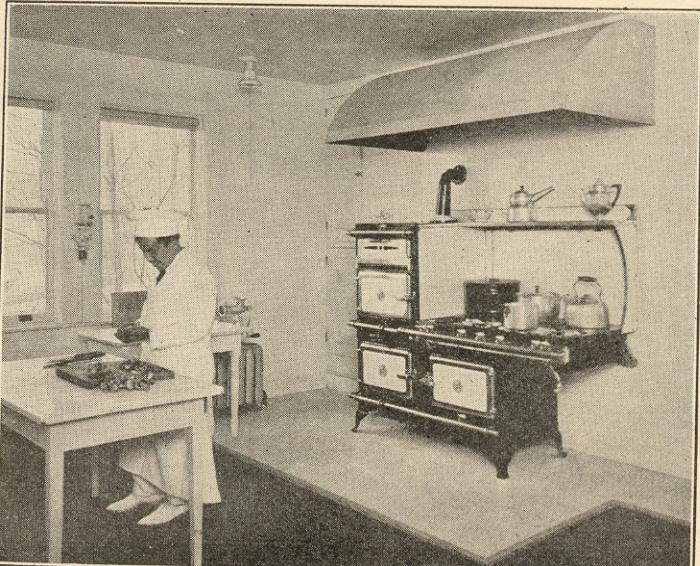
to cook with a flimsy, shallow, uninsulated oven wall?

“In my opinion housewives of the Nation who appreciate health, comfort and convenience should adopt this method of cooking.”

Very truly yours,
LEE DE FOREST.



The home of Dr. Lee de Forest at Spuyten Duyvil. The endorsement of the Chambers Range by a man who is world-famed as a genius of electrical engineering is in itself indisputable proof that Chambers Ranges meet the most exacting standards of performance.



The kitchen of Dr. Lee de Forest's home showing Chambers Range

The FORUM

What users of CHAMBERS FIRELESS GAS RANGES have to say:

From all parts of the country come letters of praise from satisfied American housewives.

Freedom alone worth price

I am very glad to have this opportunity of telling you of the merits of the Chambers Range, and I sing the praises of the "Chambers" at every opportunity.

I have used this range for one year and can truthfully say that it does all that it is advertised to do. The saving in gas is remarkable and I do as much cooking as the average family of two. The convenience of being able to serve a well-cooked and delicious dinner of roast beef or a pot roast and not have to forego the pleasure of an afternoon with friends is worth the price of a Chambers Range.

The menus that can be arranged, cooking the main dishes by fireless, are too numerous to mention. I hope I never have to be without a Chambers Gas Range.

Mrs. H. A. R.
Easton, Pa.

Goodness not all boiled out of food

In regard to Chambers Gas Ranges, they are the most wonderful stoves on the market and at any time you want a good word just let me know.

I have already sent my dealer several customers. I never see how much time and gas it saves. I work all day and I put my dinner in there before I go to work, and it is all done when I get home, and the goodness is still in your food. It is not all boiled out.

If I can be of service to you at any time, I would be glad to.

Mrs. F. A.
Benton Harbor, Mich.

No danger of burned foods even if she is away all day

We certainly like our stove. My sister and I both work, can prepare our meals before going to work and our meals are ready when we get home without any danger of food being burned.

M. W.
Neenah, Wis.

Great convenience

The Thermodome is a great convenience, as well as a gas saver, and if one wants to go out, the meal can be hot when they return.

The oven is a great saver of gas. The stove in general we like very much and would not exchange it for any other make we have ever used or seen.

You can use my name in any way you wish to advertise this wonderful stove.

P. E. H.
Pasadena, Calif.

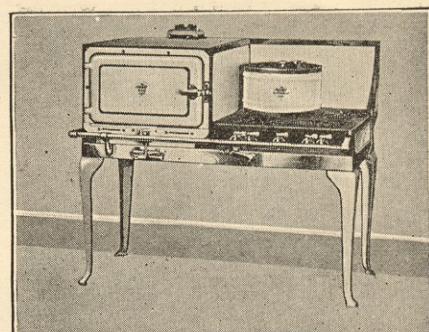
Free for the afternoon

I see that your letter concerning the Chambers Fireless Gas Stove is addressed to Mr. B. As I am afraid he could not give you the desired information as well as I can, I am answering for him.

I am very enthusiastic about my new stove. It has proved a great convenience to me besides cutting down my gas bills to a considerable extent.

Foods cooked in this stove do not have the pent-up odor of those cooked in a fireless cooker. I have given my cooker away since getting my stove.

I can go away and spend the afternoon or go to church on Sun-



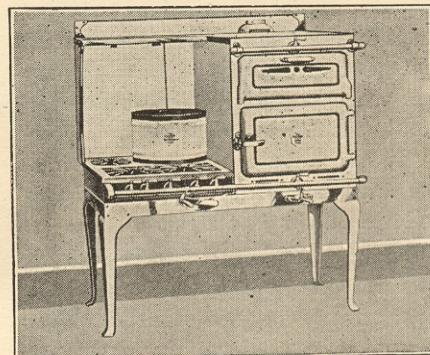
THE FOREGOING ARTICLES have included scientific experiment on Chambers Ranges, the testimony of Modern Priscilla Proving Plant and two persons whose names are household words—Mrs. Harvey W. Wiley and Dr. Lee de Forest.

Now we present the testimonials of the housewives who are using and appreciating Chambers Ranges.

Here are a few snapshots from some letters:

- (1) Freedom alone worth price.
- (2) Goodness not all boiled out of food.
- (3) No danger of burned food even if she is away at work all day.
- (4) Better food in less time with less gas.
- (5) Less Food shrinkage and better flavor.
- (6) Thermodome very good for cooking vegetables.
- (7) The toughest meats now tender.

And read the letters from business women who are away all day and return home to find a tempting dinner awaiting them. Names and addresses of endorsers will be furnished on request.



day and I know that my meal will be perfectly cooked when I return.

MRS. L. L. B.
Rudisill, Ind.

Better foods in less time with less gas

Am too glad to tell I am the owner of a Chambers Fireless Gas Range. We were in need of a gas range and had looked at all makes and my friends wanted me to consider the Chambers, but I thought it too much money at first. After a demonstration I consented to try one.

As my wife and I are gone all day, our cooking was a drudgery. Now, my wife prepares the roast and vegetables before we go to work in the morning, starts the fireless before we leave, and when we come home to lunch, with the preparation of dessert, which takes only a few minutes, our lunch is ready.

Then, after lunch we light the oven five minutes and start the fireless and our dinner is ready when we get in at night.

We have better food in less time with less gas. If I couldn't get another I wouldn't take twice what it cost for it.

R. C.
Indianapolis, Ind.

Less food shrinkage and better flavor

Mr. P. is connected with a heating and plumbing firm and he has sent his plumber to connect up five of the Chambers Gas Ranges, and also my own.

They appeal to any housewife as they are wonderfully constructed and most convenient to leave all day and when one arrives home no fear of a burned or spoiled dinner. I positively know there is less food shrinkage and the meats are more tender and the flavor is all there.

I have an all white porcelain nickel trimmed one, and I must state it is most attractive and a valuable object in my kitchen. I wouldn't have any

other stove now that I have this one. I have used it just one year to date as it was a Christmas present to me.

Trusting this information may be to your advantage.

MRS. P. A. P.
Grand Rapids, Mich.

Food has better flavor

I first learned about the Chambers Range from Mrs. S. M. B. I bought it because Mrs. B. highly recommended it. I like it very much. I think the best feature is that the food does not shrink and it keeps a better flavor.

MRS. E. J. D.
Omaha, Neb.

From a business woman

I am a business woman and have very little time to do my kitchen work. The stove has enabled me to do my work efficiently by its time-saving and convenient devices. Not only is it time-saving and convenient but is the most beautiful stove I have ever seen.

MRS. L.
Elwood, Ind.

Likes fireless idea

We formerly had just an ordinary fireless cooker and first had to get the food started on a plain gas stove and then transfer the food to the cooker, which gave considerable trouble. Took more time and did not give us near the room that we get out of the Chambers stove.

Words cannot express the satisfaction that we get out of service that the Chambers gas stove gives us.

L. D. M.
Omaha, Neb.

Thermodome very good for cooking vegetables

I first learned of the Chambers Range through a neighbor of mine, who recommended it very highly for its convenience and economy. So I decided to buy one and find it to be just as she said. I like the range very

much, especially for the Thermodome, which I find very good for cooking vegetables and meats, as they retain the flavor. It also saves quite a lot of time. So I can recommend it for time-saving, gas-saving, better food, less food shrinkage and convenience.

You may use my name with this testimony.

MRS. A. B. S.
York, Pa.

Her second Chambers

In answer to your inquiry: We purchased our first Chambers together with our home and used same for six and a half years. It is still giving good service for my sister, to whom I sold it.

We purchased our second Chambers because of its beauty and convenience; second, time-saving; third, better food; fourth, less food shrinkage. Would add the easy manner of cleaning.

We have been directly instrumental in the sale of two Chambers in the past few months and possibly two more this week. Our interest has been chiefly that we wished our friends to enjoy these conveniences the same as we have been pleased to write.

MRS. A. M. L.
Bellevue, Ky.

Toughest meats now tender

I first learned of the Chambers Range through a dealer in Santa Ana. I decided to buy the stove because it seemed so perfect in every respect. I think it is a wonderful stove and can't be beat. I like all features. The food is 100% better. The toughest meat can be cooked tender and delicious. It is the very stove for a woman who works and can't spend much time cooking.

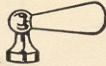
I consider my Chambers Range the most valuable piece of furniture I own and have never found any faults with it yet.

MRS. R. DEL.
Tustin, Calif.

INSTRUCTIONS
for using the
CHAMBERS
FIRELESS GAS RANGE



DO NOT HESITATE TO
Cook with the gas turned off



Do Not Hesitate to Cook With the Gas Turned Off!

THE greatest joy from the use of the Chambers Fireless Gas Range and the most economical performance of the range can be secured by applying good practical common sense to the operation of the various kinds of cooking and a confidence in trusting the efficient units of the range to operate without tediously watching and wondering if the food will be done.

There are two great units on the range:

1. The Thermodome

The thermodome is the dome-shaped hood, heavily insulated, which is suspended over the top of a regular gas burner. It utilizes the retained heat principles for cooking vegetables, stews, cereals, pot roasts, soups, and similar foods.

2. The Fireless Oven

The Chambers Fireless Oven is built to get the maximum service out of each heat unit that is intro-

duced into it from the oven burner. Two inches of insulating material prevent loss of heat from radiation. By use of the retained principle, it makes it possible to do the same cooking with about one-third the gas necessary in a regular gas range oven for the process of baking breads, cakes, and thin foods, or roasting all kinds of meats.

In the later pages, to simplify the directions for use, the following plan has been practiced:

First: Directions for all kinds of Boiling. See below.

Second: Directions for Baking. Page 33.

Third: Directions for Roasting. Page 34.

Fourth: Directions for Broiling and other cooking. Page 35.

Fifth: Approximate estimates of time required for Boiling, Baking and Roasting. Pages 36 and 37.

BOILING

Use THERMODOME, the Dome-Shaped Heat Retainer Over a Rear Top Burner (See Page 38)

In following directions at that point in the cooking when the words "Start Fireless" are used, TURN OFF THE GAS and lower the THERMODOME.

1. Meats (Fresh and Smoked)

In general, Fresh Meats such as Beef, Pork, Mutton, Veal, Lamb, Chicken, Irish Stew, etc., should be boiled with the gas burning full (or lowered only enough to prevent boiling over) for about 20 to 40 minutes. Then START FIRELESS. Allow foods to cook on for usual length of time, usually from two to four hours, depending on your regular practice.

Smoked Meats, like Ham, Tongue, Corned Beef, etc., should be boiled actively with the gas on a little longer. Then START FIRELESS. Allow foods to cook so that the whole boiling time is equivalent to regular practice.

2. Vegetables (Ordinary Green Vegetables)

The Ordinary fresh garden vegetables, such as Potatoes, Kale, Peas, String Beans, Carrots, Cabbage, Squash, Onions, Parsnips, Turnips, Beets, etc., should be brought to a brisk boil with gas on full. Then START FIRELESS. Allow foods to cook the time usually required for properly boiling these vegetables. *Important—Use only a little water.* See page 39.

3. Vegetables (With Hard Skins, or Dried)

In case of such fresh vegetables as Corn, with hard skins, it is better practice to allow them to actively boil for about ten minutes, then fireless (in the case of Corn) for about ten minutes. Use less water. See page 39.

In the case of dried vegetables, such as Hard Navy Beans under the Thermodome, just as on an ordinary open burner, it is better to allow the beans to soak over night. Here again it is better to allow

the vegetables to actively boil with the gas on for about 30 minutes, then START FIRELESS. Continue to cook on retained heat for usual length of time. Use less water. See page 39.

4. Vegetables (Of Lighter Texture, Tender)

Such vegetables as Spinach, Cauliflower, Asparagus, Tomatoes, etc., should be only brought to boiling point. Do not boil briskly. Then START FIRELESS. These vegetables should be cooked under the Thermodome on retained heat for not over 25 or 30 minutes. Use less water. See page 39.

Cereals (Also Baby Foods)

Those cereals that are better cooked by long periods of time may be cooked without extra cost over night. Such cereals as Oatmeal, Cream-of-Wheat, Farina, Hominy and many Baby Foods should be brought to a brisk boil. Then START FIRELESS. Allow to cook on retained heat at least as long as the usual practice for each food. Use less water. See page 39.

NOTE—Where only a small quantity is being cooked, set a kettle of water beside the cereal so that heat in the Thermodome will be introduced into a liquid instead of air, which does not hold heat so well. But better yet, use double boiler if convenient.

6. Soups (Meat Stocks)

Boil with gas on full (or lowered only enough to prevent boiling over) for about 30 minutes. Then START FIRELESS. Allow to cook on retained heat under the closed THERMODOME at least as long as usual. Here again it is possible to cook over night or over a long period of time, thus getting all possible value out of the meat without extra fuel cost and without attention.

7. Soups (Cream and Vegetable Soups)

Cream and Vegetable Soups require much less cooking time than those soups made from meat stock. Generally speaking, Cream and Vegetable Soups should be brought to a good brisk boil with the gas turned on full. Then START FIRELESS. Usually these soups are ready to serve with about 30 minutes' cooking on retained heat. Longer will not hurt.

8. Fruits (Fresh Fruits)

Fresh Fruits, as Apples, Pears, Pineapples, etc.,

should be brought to a good brisk boil. Then START FIRELESS. They will be ready to serve in about 30 minutes of retained heat, but longer will not hurt. Use less water. See page 39.

9. Fruits (Dried Fruits)

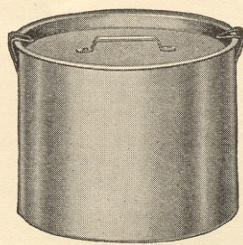
Here again it is good practice, when possible, to soak the fruit in water before cooking. Dried fruits should be boiled with gas on full for about 10 or 15 minutes. Then START FIRELESS. Allow to cook for the usual time, that is, about two to four hours. Use less water. See page 39.

To Boil With Ranges Not Equipped With Thermodome

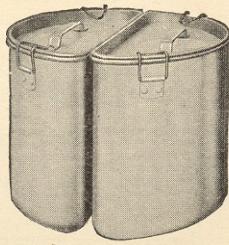
See remarks on operating these ranges. Page 35.

KETTLES FOR THERMODOME

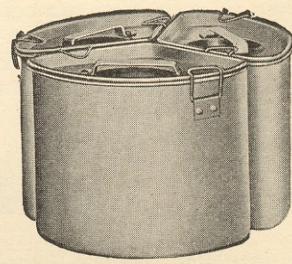
Any kettle that will fit under THERMODOME, and permit it to close to the cooking top, may be used. There are very convenient kettles, however, which, if used, will multiply the efficiency of your range greatly. The three most satisfactory types are illustrated here:



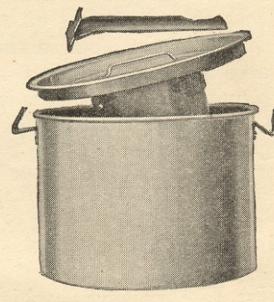
THE SINGLE
This kettle will hold
seven quarts



THE DOUBLE
Each half of this kettle will
hold three quarts



THE TRIPLE
Each section of this three-
way will hold two quarts



THE DOUBLE BOILER
Same as single kettle only
with inset holding one quart

These fine aluminum kettles may be secured from any Chambers dealer or direct from the factory.

BAKING

Baking is the most exacting process of cooking, and, in order to get the best results, do as much of the cooking as possible fireless.

Use Fireless Oven, which is insulated just like the Thermodome, and is made to cook with the gas turned off about two-thirds of the time.

In the following directions, when the words "Start Fireless" are used, at that point in the cooking throw the oven control lever clear to the right, which at the same time seals the oven and turns off the gas. See oven directions, page 38.

1. Bread

After the bread has been raised to the top of the pan, or at least to the correct height, place it in the oven as the gas is lighted or very soon after. Let gas burn FULL until the edges of the bread begin to turn a vivid orange in color. Then START FIRELESS. If gas is properly adjusted this color will be reached in from 12 to 15 minutes. The baking will be finished in about the same time as an ordinary range (about an hour).

All baking processes are quite exacting as to the total length of time they are cooked. If the bread is allowed to fireless longer, it will not burn, but it will form a heavier crust.

2. Loaf Cakes (Angel Food, Sponge Cake, White Cake, and all slow rising cakes)

Cake should be placed in oven soon after starting gas. Let gas burn, turned down just a little, until cake has raised to proper height. This should occur in about 12 to 15 minutes. Then turn gas on full until edges of the cake begin to brown. This should occur in three to five minutes. Then START FIRELESS. Leave cake in the usual length of time, including both the raising and browning time.

3. Layer Cakes, Pies, Bread Rolls

Place in a moderately hot oven, leaving the gas burn 5 to 8 minutes before placing food in oven. Let gas burn full until food begins to turn brown on top. Then START FIRELESS. Leave food to cook on retained heat the usual length of time (approximately 15 to 20 minutes).

4. Biscuits, Cookies, Muffins, Cup Cakes (or any thin foods that usually bake in from 7 to 10 minutes)

Place in a moderately hot oven, leaving the gas burn about 5 to 10 minutes before placing food in oven. Let gas burn full until the food begins to brown on top. Then START FIRELESS. For heavier crust on fast baking, leave the food to cook on retained heat longer.

These thin foods, and all fast oven work, is done actually in so short a time that it must be watched more carefully than foods which are cooked over a longer period.

In case there are several pans of cookies or biscuits to be baked, it is often good practice to start your first baking as above, and instead of relighting the gas and starting fireless on each succeeding lot, to simply turn the gas lower and proceed as on a straight range. In this case, however, be careful to watch that the oven does not get too hot.

Molasses cakes of any kind must be watched carefully to prevent burning.

NOTE—In baking, especially with these thin, fast oven foods, it is very important that the burner in the oven be properly adjusted. Too small flame will cause burning on the bottom, due to not introducing active heat in the oven to push itself through a complete circulation, and will lie lazily in the bottom of the oven. It is important to have a good brisk flame in the oven and then control the oven from getting too hot.

5. Heavy Solid Fruit Cakes and other Baking requiring from 2 to 10 hours

The cakes that are similar to an old-fashioned Fruit Cake, requiring long periods of baking time, are perfectly cooked in the Chambers Oven. Place them into the oven, light gas FULL for 10 or 15 minutes, until cake has raised to top of pan. Then FIRELESS for about only half this total time. Then relight the gas for 10 minutes and START FIRELESS. This is an ideal practice for Fruit Cake.

6. Vegetables (Whole) Potatoes, Squash

Place food in cold oven, light gas and permit it to burn FULL for at least 15 to 20 minutes. Then START FIRELESS. The foods will be done in the usual length of time. Large potatoes may require even 30 minutes for active gas burning. Then START FIRELESS. The length of time in these cases, both for the gas-burning time and the fireless (retained heat) time, depends somewhat on the size of the vegetables.

7. Vegetables (Escalloped or Baked), Escalloped Potatoes, Tomatoes, Macaroni, and other foods of like nature

Prepare these mixtures just as before, then place into a moderate oven. Allow to cook with the gas on FULL until the juices begin to boil and fry. Then START FIRELESS. Allow them to continue cooking with retained heat as long as usual.

ROASTING

Use Fireless Oven, which is insulated like the Thermodome and is made to cook with the gas turned off about two-thirds of the time.

In the following directions, when the words "Start Fireless" are used, at that point in the cooking throw oven control lever to the right, which at the same time will seal the oven and turn off the gas. See oven directions, page 38.

Generally speaking, all meats should be placed into the oven as the gas is being lighted, or soon after. The gas should be left burning FULL until the greases in the meats begin to fry. Then START FIRELESS (see page 38) and permit the roasting to continue on retained heat. Allow the roasting to continue as is your usual practice. The food will be ready to serve in the same length of time as an ordinary gas range oven (including the time with the gas actively burning). To leave it longer will not hurt. It will only be a little more done.

For such meats as Beef, Mutton, Lamb, Veal, etc., the gas should be burning FULL approximately five minutes to the pound (excepting large quantities—see next column). At that time the greases in the meats should begin to fry. Then START FIRELESS. In the heavier, richer meat, like Pork, Goose, Opossum, Turkey, Chicken, Duck, or Game, the gas should be burning FULL a little longer, perhaps six or seven minutes per pound, with the same exception in large quantities. Then START FIRELESS.

In all cases, meats will be finished roasting in the same total cooking time as is experienced in any range, including the gas-on period.

If a thoroughly done roast is required, allow it to cook on retained heat longer.

A rare roast should be fireless a shorter time.

To obtain browner crust, remove lid from roaster while gas is burning, before starting fireless. Replace lid a short time before starting fireless.

Another method of obtaining a browner crust is to remove lid from roaster during the last half hour of fireless time.

Large Roasts

The above approximate times will be fairly accurate, depending, of course, on the adjustment of the gas flame. There is, however, as above stated, an exception, and that is in the case of larger roasts. The time outlined above will apply very accurately to roasts from three to six pounds. In the case of smaller roasts than three pounds, it is well to give them a little more heat before starting fireless than simply the five or six minutes per pound.

Then, in the case of larger quantities, it is not possible to leave the gas burning for an increasing length of time as the quantity increases. Forty-five minutes gas is about the limit of burning the gas on FULL before starting fireless. In foods whose weight on the above basis would require more than forty-five minutes of active gas burning, be governed altogether by the time when greases fry. START FIRELESS then.

Basting

Do not hesitate to trust the Fireless Oven to keep on cooking with the gas turned off.

Likewise, don't forget that the Fireless Oven is a sealed-up cooking device where practically ALL of the food juices and steam are retained. Therefore, it is not necessary to baste a roast in the Chambers Fireless Oven. The moisture, the natural food moisture, is sealed in and retained.

Use of Water

Another very important point is in using much less water. Do not hesitate to put a roast into a Chambers Fireless Oven without added water. Use less water. See page 39.

Broiling and Frying

Besides the great advantages of the Thermodome and Fireless Oven, the Chambers Fireless Gas Range still carries all of the services that a straight gas range carries with it.

Located in the most convenient place on the range, where it may be easily watched, the broiler of a Chambers Range may be operated just the same as any high-grade gas Broiler.

Likewise the top burners may be used just the same as the top burners of any other gas appliance.

To Boil With Ranges Not Equipped With Thermodome

There are a few Chambers Fireless Gas Ranges in which the space allowed for the range is not sufficient to install a Thermodome.

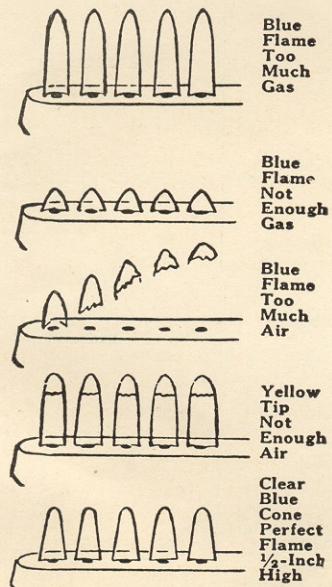
The Ovens of these ranges have equipment which make it possible to use the same economy and convenience as the Thermodome, except that the boiling processes, which are done on the Thermodome, must be done in the Oven.

The Baffle Plates of these ovens are equipped with open grates to fit in place of the closed lids. If the oven is to be used for roasting, of course, use the closed lids, which makes a solid baffle plate or cast-iron bottom.

If boiling is to be done in the ovens, remove the solid lids and insert the open grate in this opening, and set the kettle directly over the star of the oven burner, and proceed, following the same directions as outlined for use with the Thermodome in cooking the several kinds of foods on pages 32 and 33.

Proper Gas Adjustment

If your results are not just what you expect, don't condemn the range until after you have carefully inspected your gas pressure adjustment. Much depends on your range being properly adjusted, and for the purpose of making the gas adjustment correct, study the illustration below carefully.



By the instructions given below the proper adjustment of gas can be easily obtained as shown in cut.

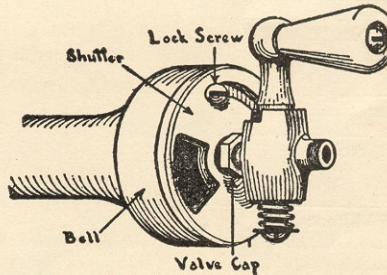
The height of the flame ($\frac{1}{2}$ inch) indicated in the last cut is perfect for Artificial or Natural Gas.

The Pyrofax or Blau-gas, which is a hotter gas, cut the cone of the flame down to about $\frac{3}{8}$ inch.

Mixer Adjustment

The Bell Mixer

Through the carefully constructed thimble on the gas valve itself (controlling the gas supply) and the shutter on the face of the burner proper (controlling the air supply), a most accurate adjustment is possible.



To reduce flow of gas, turn the valve cap to the left.

To increase flow of gas, turn the valve cap to the right.

To admit more air, open screw on shutter and turn disc so that more opening is clear. Then tighten screw to hold air adjustment in correct position.

To cut down air, open screw and turn shutter disc to left, closing the opening in face of burner.

When proper adjustment is obtained, set screw tight and this adjustment will be held.

Schedule of Approximate Cooking Time

On pages 32 to 35 we have given the description of the correct method of operating both the Thermodome and Fireless Oven, but in order that you may know approximately the time required to accomplish the various results and stages in the cooking, we give here a carefully grouped summary of various types of cooking of various foods.

Remember, these times are only approximate and are dependent on such variable conditions as gas pressure and food quantities, but they should give you a hint as to the approximate time in which to look for the results described in the directions (pages 32 to 35, inclusive.)

Boiling—Under Thermodome

FOOD	GAS ON	FIRELESS (On Retained Heat)
Fresh Meats		
Beef		
Mutton		
Pork		
Veal		
Lamb		
Chicken		
Irish Stew		
Smoked Meats		
Ham		
Tongue		
Corned Beef		
Vegetables (Ordinary Green)		
Potatoes		
Kale		
Peas		
Cabbage		
Carrots		
Brussel Sprouts		
Squash		
Okra		
Onions		
Beets		
Parsnips		
Turnips		
Vegetables		
Corn		
String Beans		
Vegetables		
Dried Beans		
Navy Beans		
Lima Beans		
Vegetables		
Spinach		
Cauliflower		
Asparagus		
Tomatoes, etc.		
Cereals		
Oatmeal		
Cream of Wheat		
Farina		
Ralston		
Wheatena		
Hominy		
Many Baby Foods		
Rice		
Soups		
Meat Stocks		
Cream of Vegetable		
Fruits		
Fresh Fruits		
Apples		
Pears		
Pineapple		
Fruits		
Dried Fruits		
Peaches		
Prunes		
Puddings		
Fruit Puddings		
Suet Pudding		
Indian		
Boston Brown Bread		

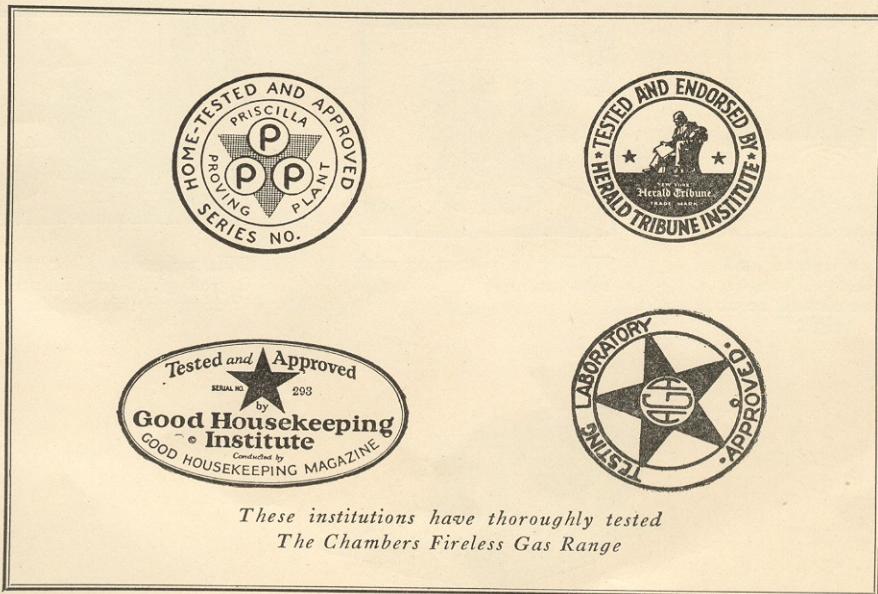
Baking—In Fireless Oven

FOOD	GAS ON	FIRELESS (On Retained Heat)
Bread		
Loaf Bread	12 to 15 minutes.	45 minutes.
Loaf Cake		
Angel Food		
Sponge Cake		
White Cake		
Devil's Food		
Other Slow-rising Cakes	Raise with gas half on, 12 to 15 minutes, then full until edges begin to brown.	30 to 45 minutes.
Layer Cake		
Pies		
Bread Rolls		
All Thin Layer Cake	Place in moderate oven preheated 5 to 8 minutes.	15 to 20 minutes.
Apple Dumpling	Gas on with Cake in oven 8 to 10 minutes.	
Thin Foods		
Biscuits		
Cookies	Place in hot oven.	3 to 8 minutes.
Muffins	Gas on full	
Cup Cakes	3 to 8 minutes.	
Vegetables		
Whole Potatoes		
Whole Squash	15 to 20 minutes.	30 minutes or longer
Whole Egg Pant		
Escalloped Potatoes		
Escalloped Tomatoes	10 to 20 minutes.	20 to 30 minutes.
Potatoes Au Gratin		
Macaroni Au Gratin		

Roasting—In Fireless Oven

Meats

Beef	5 minutes per pound. Exception: See "Large Roasts," page 34.	20 minutes per pound.
Mutton		
Lamb	Use less water. See page 39.	
Veal		
Pork	6 to 7 minutes per pound. Exception: See "Large Roasts," page 34.	25 minutes per pound.
Goose		
Turkey		
Chicken		
Duck		
Birds		
Venison	Use less water. See page 39.	

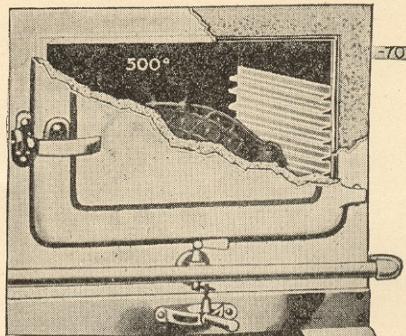


How to Operate the Fireless Oven

The Chambers Fireless Oven is a sealed oven with solid insulated walls. The only openings in this oven are two dampers. One is located in the bottom, the other in the back wall. Both dampers are controlled (at the same time) by the damper lever.

This lever also controls the accessibility of the oven gas valve.

With the lever to the extreme left (dampers open) the valve is accessible. With the lever to the right, the valve will be closed and dampers closed as well.

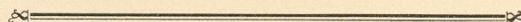


INSULATED OVEN

When lighting oven, always throw damper lever as far to left as possible.

When starting fireless, simply throw lever to right as far as it will go.

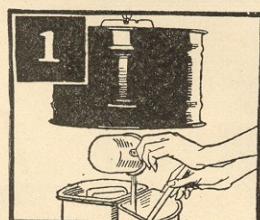
With gas on, always have damper lever as far to left as possible to insure vents being wide open.



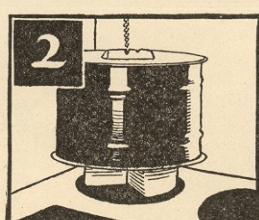
How to Operate the Thermodome

The Thermodome is conveniently suspended over the top burner, either by a suspension chain or by a suspension rod. It is operated by a crank in the front of the range.

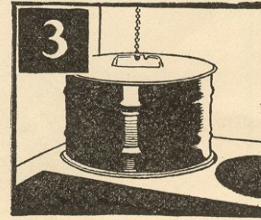
The following positions are the correct positions of the Thermodome while cooking.



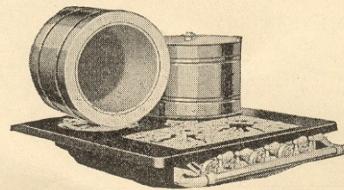
When gas is lighted and food placed over burner, Thermodome should be at this height.



While gas is burning with food coming to boil this position.



When fireless, after turning off gas, drop Thermodome to this position.



Important Suggestions

Use Less Water

The very nature of the Chambers Thermodome and Fireless Oven makes it inadvisable to use as much water as is usually practiced on a regular gas range.

In roasting, do not use any. This may seem a little drastic at first, but just try it. Don't use any water with your roasts, and you will be surprised to see the amount of pure, rich food juice that is retained in the Chambers Fireless Oven and which bastes the roast in its own natural food juice and flavor.

In boiling under the Thermodome, it is the same. Instead of boiling away the natural food flavors, they are, of course, retained. You need add no water with the expectation of having part of it pass off in steam. The safest rule for boiling is to place the water in the kettle before placing in the vegetables. In this case, you should put only about an inch or inch and a half of water in the bottom. In the case of potatoes, this may seem ridiculous, because it will, of course, not cover the food. Nevertheless, just try it. The use of more water would cause soggy potatoes. USE MUCH LESS WATER.

The Gas Flow

It is always best, insuring perfect circulation through the oven, to have the gas on FULL SPEED. About the only exception to this general suggestion is in the case of angel food cake and such foods, and here it is more for the purpose of slow rising rather than baking.

Long Time Processes—How Long Will the Thermodome Hold Heat?

The question of how long the Thermodome will hold heat often comes up. The same question is asked about the oven. This depends much upon the quantity of food that is being cooked. Practically always at the end of three hours there will still be plenty of heat for the units to go right on cooking. In case you want to cook over a long period, it is good practice to raise the Thermodome or open the oven when you are about half way through and allow the gas to burn full for a few minutes; simply build up a little higher temperature for the last half of the cooking.

Cooking Small Quantities of Food in the Thermodome

In cases where small quantities of cereal, for instance, are cooked in the Thermodome, it is unreasonable to expect a small body of that kind to hold heat during a whole night. In these cases it is recommended that when a double boiler is not available to use an extra vessel of water under the Thermodome with the cereal, to introduce a liquid body into the fireless unit and place the heat units in it, instead of merely in the air of the Thermodome.

May I Open the Door While the Oven Is Fireless?

A very quick look into the oven when fireless will not reduce the temperature sufficiently to affect the cooking. The best practice, however, is to limit the opening of the oven door to the period during which the gas is burning. It is indeed good practice to see the condition of the food while the gas is burning

before you START FIRELESS. It is not advisable to open the door after you have turned off the gas until the fireless period has elapsed.

Times That Are Suggested Are Only Approximate

The suggested cooking schedules on pages 36 and 37 are only approximate. The exact statement of time required to do certain things is dependent on such variable quantities as gas pressure, heat in gas, adjustment of burners, and quantity of foods cooked. Don't condemn yourself or the range if one of these elements causes the time required to not correspond to the statements given.

Keep the Range Clean

Great care has been taken by its builders to make all working parts of the range easily accessible. This has been done for but one purpose; ease in cleaning. In order to get good results, keep the appliance clean.

What About Cooking Three Different Foods Under the Thermodome?

In case you are boiling three foods that require different times to be cooked under the Thermodome, place all three under the Thermodome and let the gas burn the length of time for the food requiring the most heat. Then fireless with the same practice. The other foods will be unspoiled by the additional heat.

Can I Put Potatoes in With a Roast?

Of course, but if the roast is going to cook for a long time on retained heat, fireless, do not put the potatoes in until just before you turn the oven fireless.

Another practice is to put the potatoes into the roaster just about 45 minutes before taking the roast out, and relighting the gas for just a few minutes at that time. If that isn't as convenient, put them in just before starting to fireless the roast, and they will be just as nicely done, cooked entirely fireless.

Use of the Oven As a Warming Closet

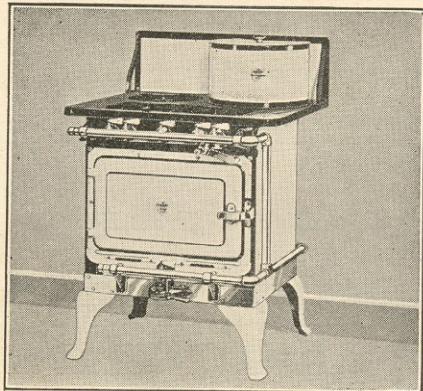
Very often, foods that have not been prepared fireless, and thus are not in the Thermodome or Fireless Oven when the meal is ready to be served, can be kept warm and tasty if the meal is unexpectedly delayed, by simply warming up the oven with four or five minutes' gas and placing these foods in the oven with the gas turned off.

Very often, this method can be applied to good advantage where tough cuts of meat or fowl, having been fried, can be made more delicious by giving the oven ten or fifteen minutes of gas with the fried meats in the oven, then fireless until ready to serve. The fireless time which is added will improve the meats very much.

A Money-Saving Suggestion

Very often, even though only one food is to be prepared under the Thermodome, it is possible to place some food under the Thermodome with today's boiling and with the same supply of gas prepare a fruit or vegetable for tomorrow.

Why not select your CHAMBERS *Fireless GAS RANGE* *NOW?*

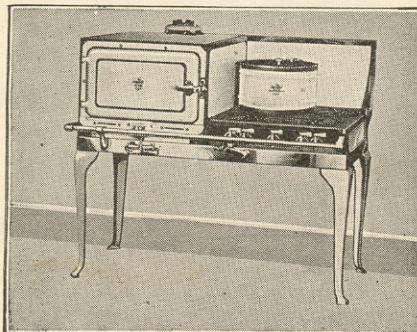


No. 3141W. This range is furnished either in black and white or in all-white finish as shown above. It may be equipped with either one or two Thermodomes. The oven dimensions of this range are 17 x 17½ x 12 inches. The size of the cooking top is 29 x 26, and cooking top height is 35 inches. The gross dimensions of the range are: Width, 29 inches; Depth, 31 inches; Height, 45 inches.

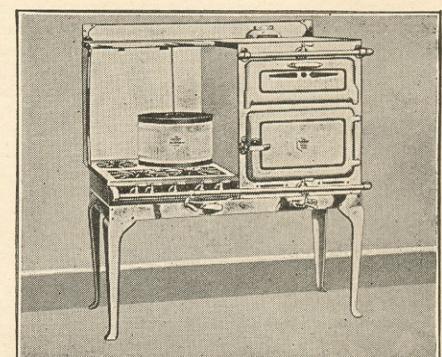
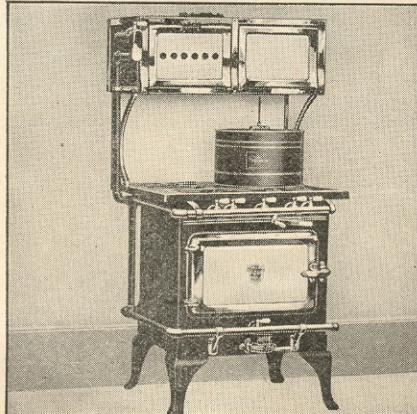


No. 3742BR. This range is furnished with either right or left-hand oven, finished either black and white or all-white. The oven dimensions of this range are 17 x 17½ x 12. The size of the cooking top, 29 x 26; cooking top height, 31 inches, and gross dimensions of range are: Width, 54 inches; Depth, 31 inches; Height, 59 inches.

No. 3241WR. This range is furnished with either right or left-hand oven, finished all-white or black and white. The oven dimensions of this range are 17 x 17½ x 12. The size of the cooking top is 23 x 26; cooking top height, 31 inches, and gross dimensions are: Width, 48 inches; Depth, 31 inches; Height, 47½ inches.



No. 3541B. This range gives a wonderful equipment in a small space. Equipped with a Thermodome, a Fireless Oven 17 x 17½ x 12 below, four top burners and simmer, and a broiler 12 x 16 x 8, it offers a wonderful equipment in the gross dimensions of width 30 inches, depth 32½ inches, height 64 inches. The space above the cooking top not required for broiling, furnishes a splendid canopy in which the Thermodome may be concealed when not in use.



No. 3741WR. The above range is furnished with either right or left-hand oven, finished all-white or black and white. The oven dimensions of this range are 17 x 17½ x 12 inches. The size of the cooking top is 23½ x 26 inches. The cooking top height is 31 inches, and gross dimensions are: Width, 48 inches; Depth, 31 inches, and Height, 59 inches.



No. 3942WR. In this range we offer all the refinements of an all-white style in a large-sized appliance. The No. 3942WR has two fireless ovens 17 x 17½ x 12, a broiler above, and a large warming closet the same size as the ovens located below the cooking top. The size of the cooking top, 29 x 26; cooking top height, 33 inches. Gross dimensions; Width, 54 inches; Depth, 31 inches; Height, 61 inches.